

Spiced Roast Chicken & Collard Greens

with Maple Butter & Thyme

Tonight, we're roasting up a half chicken—the perfect portion for two—which features all the best parts of the bird. Our classic preparation highlights succulent light and dark meat with a spice rub of sweet paprika, ground coriander, garlic powder and crushed red pepper flakes (for a mild kick). To ensure tasty, crispy-skinned meat, we're browning the chicken skin on the stovetop before roasting it in the oven. We're serving it over a bed of stewed collard greens and onion and spooning warm, homemade maple butter on top—a sweet, rich mix of melted butter, maple syrup and apple cider vinegar.



Ingredients

- 1 Half Chicken
- 1 Yellow Onion
- ½ Bunch Collard Greens
- 1 Bunch Thyme

Knick Knacks

- 2 Tablespoons Butter
- 1 Tablespoon Apple Cider Vinegar
- 1 Tablespoon Maple Syrup
- 2 Teaspoons Roast Chicken Spice Blend
(Garlic Powder, Smoked Sweet Paprika, Ground Coriander & Crushed Red Pepper Flakes)

Makes 2 Servings

About 670 Calories Per Serving

Prep Time: 5 min | Cook Time: 30 to 40 min



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/765

1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Remove and discard the collard green stems; roughly chop the leaves. Peel, halve and thinly slice the onion. Pick the thyme leaves off the stems; discard the stems.

2



Brown the chicken:

Line a sheet pan with foil. Pat the **chicken** dry with paper towels; season on both sides with salt, pepper and **as much of the spice blend as you'd like**, depending on how spicy you'd like the dish to be. Sprinkle the skinless side with **half the thyme**. In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned chicken, skin side down. Cook 4 to 6 minutes, or until the skin is browned and crispy. Turn off the heat. Transfer the browned chicken, skin side up, to the prepared sheet pan, leaving any browned bits (or fond) in the pan on the stovetop.

3



Roast the chicken:

Place the **browned chicken** in the oven and roast 24 to 26 minutes, or until cooked through. (An instant-read thermometer inserted into the thickest part of the breast should register 165°F.) Remove from the oven.

4



Cook the collard greens:

While the chicken roasts, add 2 teaspoons of olive oil to the pan of reserved fond; heat on medium until hot. Add the **onion**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened. Add the **collard greens** and **1/3 cup of water**. Cook, stirring occasionally, 18 to 20 minutes, or until the collard greens are wilted and very tender. Season with salt and pepper to taste. Transfer to a serving dish and set aside in a warm place. Rinse and wipe out the pan.

5



Make the maple butter:

Just before serving, heat the pan used to cook the collard greens on medium until hot. Add the **butter**, **maple syrup** and **vinegar**; season with salt and pepper. Cook, occasionally swirling the pan, 1 to 2 minutes, or until bubbling and thoroughly combined. Remove from heat and season with salt and pepper to taste.

6



Serve your dish:

Transfer the **roasted chicken** to the serving dish of **cooked collard greens**. Top with the **maple butter**. Garnish with the **remaining thyme**. Enjoy!