

BBQ Roasted Chicken

with Maple Sweet Potato & Collard Greens

Chefs, the smoky-sweet flavors of barbecue aren't just for summer. In this cool-weather take, we're trading the grill for the oven, roasting our chicken with distinctive BBQ seasonings for rich flavor and a perfectly juicy bird. (We're searing it on the stovetop first, to ensure deliciously crispy skin!) Maple-roasted sweet potato and a hearty mix of carrots and collard greens give our meal satisfying Southern flair.

Blue Apron Wine Pairings

Vandenberg Shiraz, 2014

Santa Barbara Highlands Grenache, 2014



Ingredients

- 2 Half Chickens
- 4 Multicolored Carrots
- 3 Cloves Garlic
- 1 Bunch Collard Greens
- 1 Lemon
- 1 Sweet Potato

Knick Knacks

- 2 Tablespoons Maple Syrup
- ¼ Cup Pecans
- 1 Teaspoon BBQ Spice Blend

(Smoked Paprika, Sweet Paprika, Ground Fennel Seeds, Ground Coriander, Garlic Powder & Light Brown Sugar)

Makes: 4 servings | **Calories:** about 800 per serving

Prep Time: 10 minutes | **Cook Time:** 35–45 minutes

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp355

1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Halve the sweet potato lengthwise; cut each half into equal-sized wedges. Peel the carrots; thinly slice on an angle. Peel and finely chop the garlic. Remove and discard the collard green stems; thinly slice the leaves. Roughly chop the pecans. Quarter and deseed the lemon.

2



Brown the chicken:

Pat the **chicken** dry with paper towels; season with salt and pepper on both sides. In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned chicken, skin sides down. Cook 4 to 6 minutes, or until lightly browned. Transfer, skin sides up, to 1 side of a sheet pan, leaving any browned bits (or fond) in the pan on the stove. Sprinkle the skin sides of the browned chicken with the **spice blend**.

3



Roast the chicken & sweet potato:

While the chicken browns, in a medium bowl, combine the **sweet potato** and **maple syrup**. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Transfer the seasoned sweet potato, skin sides down, to the other side of the sheet pan with the **browned chicken**. Roast 34 to 36 minutes, or until the sweet potato is tender when pierced with a fork and the chicken is cooked through. (An instant-read thermometer inserted into the thickest part of the breast should register 165°F.) Remove from the oven.

4



Start the vegetables:

Once the chicken and sweet potato have roasted for 20 minutes, heat the pan of reserved fond on medium-high until hot. (If the pan seems dry, add 1 teaspoon of olive oil.) Add the **carrots** and season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until softened. Add the **garlic** and season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until lightly browned and fragrant.

5



Finish the vegetables:

Add the **collard greens** to the pan. Cook, stirring occasionally, 30 seconds to 1 minute, or until wilted. Add $\frac{1}{2}$ **cup water** and cook, stirring occasionally, 4 to 6 minutes, or until the water has cooked off. Turn off the heat and stir in the **pecans**. Season with salt and pepper to taste. Transfer to a serving dish.

6



Serve your dish:

Transfer the **roasted chicken and sweet potato** to the serving dish of **finished vegetables**. Garnish with the **lemon wedges**. Enjoy!