

Roasted Chicken & Maple Butter

with Mashed Sweet Potato & Collard Greens

TIME: 55-65 minutes

SERVINGS: 2

To achieve extra-flavorful results for this dish, you'll season your chicken with classic spices like garlic and onion powder, then finish the chicken and mashed sweet potato with a luscious maple butter sauce.



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Light & Bright

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Ingredients



1
HALF CHICKEN



1 bunch
COLLARD GREENS



1
YELLOW ONION



1
SWEET POTATO

KNICK KNACKS:



2 Tbsps
APPLE CIDER
VINEGAR



1 Tbsp
MAPLE SYRUP



2 Tbsps
BUTTER



1 Tbsp
WEEKNIGHT
HERO SPICE
BLEND*

* Onion Powder, Garlic Powder, Smoked Paprika, & Whole Dried Parsley



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1 Prepare the ingredients:

- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ Heat a small saucepan of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Peel and thinly slice the **onion**.
- ☐ Remove and discard the **collard green** stems; roughly chop the leaves.
- ☐ Large dice the **sweet potato**.



2 Roast the chicken:

- ☐ Line a sheet pan with aluminum foil. Pat the **chicken** dry with paper towels; season on both sides with salt, pepper, and the **spice blend**. Place the seasoned chicken on the foil, skin side up. Drizzle with olive oil and loosely cover with a large piece of aluminum foil.
- ☐ Roast 9 to 11 minutes, or until lightly browned. Carefully remove the aluminum foil. Continue to roast 21 to 23 minutes, or until the chicken is browned and cooked through. (An instant-read thermometer inserted into the thickest part of the thigh should register 165°F.)
- ☐ Reserving any drippings on the sheet pan, transfer the roasted chicken to a cutting board and let rest for at least 5 minutes.



3 Cook the collard greens:

- ☐ While the chicken roasts, in a medium pan, heat a drizzle of olive oil on medium-high until hot. Add the **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- ☐ Add the **chopped collard greens**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly wilted.
- ☐ Add **1 1/4 cups of water**; cover and cook, stirring occasionally, 12 to 14 minutes, or until the collard greens have wilted and the water has cooked off.
- ☐ Turn off the heat and stir in **half the vinegar**; season with salt and pepper to taste. Transfer to a plate and cover with aluminum foil to keep warm. Rinse and wipe out the pan.



4 Cook & mash the sweet potato:

- ☐ While the collard greens cook, add the **diced sweet potato** to the pot of boiling water. Cook 14 to 16 minutes, or until tender when pierced with a fork. Turn off the heat. Drain thoroughly and return to the pot.
- ☐ Add a drizzle of olive oil. Using a fork, mash to your desired consistency. Season with salt and pepper to taste. Cover and set aside in a warm place.



5 Make the maple butter:

- ☐ While the chicken rests, heat the same pan on medium-high until hot. Add the **butter, maple syrup, remaining vinegar, and 1 tablespoon of water**; season with salt and pepper. Cook, stirring frequently and swirling the pan, 1 to 2 minutes, or until thoroughly combined and heated through. Turn off the heat; season with salt and pepper to taste.



6 Carve the chicken & serve your dish:

- ☐ Using a sharp, sturdy knife, cut along the leg of the **rested chicken** to separate the thigh and breast. Cut the breast in half crosswise through the bone (keeping the wing intact). Cut through the joint connecting the drumstick to the thigh.
- ☐ Serve the carved chicken with the **cooked collard greens** and **mashed sweet potato**. Top the chicken and potato with the **maple butter** and any drippings from the sheet pan. Enjoy!