

Roasted Chicken & Maple Butter

with Mashed Sweet Potato & Collard Greens

TIME: 55-65 minutes

SERVINGS: 2

To achieve extra-delicious results in this dish, we're flavoring chicken with classic seasonings like garlic and onion powder, then roasting it for perfectly crispy skin. The roasted chicken and mashed sweet potato get another lift from a luscious maple butter sauce spooned on top.



MATCH YOUR BLUE APRON WINE



Light & Bright

Serve a bottle with this symbol for a great pairing.



Ingredients



1
HALF CHICKEN



1 bunch
COLLARD GREENS



1
YELLOW ONION



1
SWEET POTATO

Did You Know?

Stacking the flat leaves of collards makes for quicker chopping or slicing.

KNICK KNACKS:



1 Tbsp
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 medium 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 on the sheet pan, 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 foil on top. Continue to roast 21 to 23 minutes, or until 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 **1¼ 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 bowl 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 to keep warm.

5 Make the maple butter:

- ☐ While the chicken rests, in the same pan, combine the **butter, maple syrup, remaining vinegar**, and **1 tablespoon of water**; season with salt and pepper. Cook on medium-high, 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 sweet potato with the **maple butter** and any drippings from the sheet pan. Enjoy!

