

# Smoky Half Chickens

with Creamed Kale  
& Potato Wedges

**TIME:** 45-55 minutes

**SERVINGS:** 4

In this simple recipe, before roasting, half chickens are seasoned with a blend of sweet and smoked paprikas, mustard powder, and more—for irresistibly savory results. Classic sides of roasted potato wedges and tender creamed kale round out the meal.



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## Ingredients



2  
HALF CHICKENS



1 ¼ lbs  
GOLDEN  
POTATOES



1 bunch  
KALE



1  
PINK LEMON



¼ cup  
GRATED  
PARMESAN  
CHEESE



1  
SHALLOT



½ cup  
CREAM



2 cloves  
GARLIC



1 Tbsp  
SMOKY SPICE  
BLEND\*

\* Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder, & Onion Powder



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## 1 Roast the chicken:

- ☐ Preheat the oven to 450°F.
- ☐ Line a sheet pan with aluminum foil.
- ☐ Pat the **chicken** dry with paper towels. Place in a bowl. Drizzle with olive oil and season with salt, pepper, and the **spice blend**; turn to coat. Transfer to the sheet pan, skin side up. Loosely cover with a large piece of aluminum foil.
- ☐ Roast 22 minutes, or until lightly browned. Carefully remove and discard the top piece of foil.
- ☐ Continue to roast 9 to 11 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 juices on the sheet pan, transfer the roasted chicken to a cutting board. Let rest at least 5 minutes.



## 2 Prepare & roast the potatoes:

- ☐ While the chicken roasts, line a separate sheet pan with aluminum foil.
- ☐ Wash and dry the fresh produce.
- ☐ Quarter the **potatoes** lengthwise. Place on the sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer, skin side down.
- ☐ Roast 20 to 22 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven.

## 3 Prepare the remaining ingredients:

- ☐ While the potatoes roast, peel and roughly chop the **garlic**. Peel and thinly slice the **shallot**.
- ☐ Remove and discard the stems of the **kale**; finely chop the leaves.
- ☐ Quarter and deseed the **lemon**.



## 4 Cook the kale:

- ☐ Once the potatoes have roasted about 15 minutes, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **chopped garlic** and **sliced shallot**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until softened.
- ☐ Add the **chopped kale**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly wilted.
- ☐ Add the **cream** (shaking the bottle before opening); season with salt and pepper. Loosely cover the pan with aluminum foil; cook, stirring occasionally, 3 to 4 minutes, or until the kale is wilted and most of the liquid has cooked off.
- ☐ Turn off the heat and stir in **half the cheese** and the **juice of 2 lemon wedges**. Season with salt and pepper to taste. Cover with the foil to keep warm.

## 5 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 **roasted potatoes** and **cooked kale**. Top the chicken with any reserved juices from the sheet pan. Garnish the kale with the **remaining cheese**. Serve the **remaining lemon wedges** on the side, if you'd like. Enjoy!

