

Roasted Half Chickens & Herb Gravy

with Brown Butter Mashed Potatoes & Ginger-Glazed Carrots

WHY WE LOVE THIS DISH

We're putting a spin on your traditional Thanksgiving meal by swapping in roasted chicken and pairing it with elevated classic sides.

TECHNIQUE TO HIGHLIGHT

In addition to our step-by-step instructions, we've created a video to help you perfectly carve your chicken—scan the QR code provided to check it out!



PREMIUM

4 SERVINGS

⌚ 55-65 MINS



Serve a bottle of Blue Apron wine with this symbol: Full & Savory.

blueapron.com/wine

Ingredients

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|  2 Half Chickens |  2 Tbsps All-Purpose Flour |  2 Tbsps Orange Marmalade |
|  1 1/4 lbs Potatoes |  1/4 cup Grated Parmesan Cheese |  2/3 cup Chicken Bone Broth |
|  3/4 lb Carrots |  1 oz Garlic & Herb Spreadable Butter |  1 Tbsp Apple Cider Vinegar |
|  1 piece Ginger |  2 oz Salted Butter |  1 Tbsp Weeknight Hero Spice Blend ¹ |
|  1 bunch Parsley |  1/4 cup Cream | |
|  1 bunch Chives |  1 1/2 Tbsps Spicy Maple Syrup | |

1. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley



"Alexa, find Blue Apron recipes."

1 Roast the chicken

- Remove the **spreadable butter** from the refrigerator to soften.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a large pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Pat the **chicken** dry with paper towels. Transfer to a sheet pan. Drizzle with **olive oil** and season with salt, pepper, and the **spice blend**.
- Roast 38 to 42 minutes, or until browned and cooked through.* Remove from the oven. Reserving any juices on the pan, transfer the chicken to a cutting board and let rest at least 10 minutes.



2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Peel the **carrots**; halve lengthwise, then thinly slice on an angle.
- Peel the **ginger**; finely chop to get 1 tablespoon.
- Thinly slice the **chives**.
- Roughly chop the **parsley** leaves and stems.



3 Brown the butter

- In a small pot, heat the **plain butter** on medium-high until melted. Once melted, cook, stirring constantly, 1 to 3 minutes, or until the foam subsides and the butter is fragrant (it should smell nutty and toasted). Turn off the heat.
- Transfer to a bowl. Wipe out the pot.



4 Cook & mash the potatoes

- Add the **diced potatoes** to the large pot of boiling water and cook 17 to 19 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot. Add the **brown butter**, **parmesan**, and **cream**. Using a fork or potato masher, mash to your desired consistency.
- Taste, then season with salt and pepper if desired. Cover to keep warm.



5 Cook & glaze the carrots

- Meanwhile, in a large pan (nonstick if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **sliced carrots**; season with salt and pepper. Cook, stirring occasionally, 5 to 6 minutes, or until slightly softened.
- Add the **chopped ginger**. Cook, stirring frequently, 1 to 2 minutes, or until softened and fragrant.
- Add the **spicy maple syrup** (carefully, as the liquid may splatter), **orange marmalade**, and **vinegar**. Cook, stirring frequently, 1 to 2 minutes, or until the carrots are glazed and softened. Turn off the heat.



6 Make the gravy

- In the same small pot, heat **half the spreadable butter** on medium-high until melted.
- Add **1 tablespoon of flour** (you will have extra). Cook, whisking constantly, 30 seconds to 1 minute, or until combined.
- Add the **broth** (carefully, as the liquid may splatter). Cook, whisking constantly, 30 seconds to 1 minute, or until thoroughly combined and simmering. Continue to cook, whisking frequently, 2 to 4 minutes, or until thickened.
- Turn off the heat. Add the **remaining spreadable butter** and **reserved juices** from the sheet pan; whisk to thoroughly combine. Taste, then season with salt and pepper if desired.



7 Carve the chicken & serve you 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. Cut through the joint connecting the wing to the breast.
- Serve the **carved chicken** with the **gravy**, **mashed potatoes**, and **glazed carrots**. Garnish the potatoes with the **sliced chives**. Garnish the carrots with the **chopped parsley**. Enjoy!



Learn how to carve like a pro

Scan this QR code for a step-by-step video on how to prepare your chicken for serving.



*The USDA recommends a minimum safe cooking temperature of 165°F for chicken.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).



Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron, LLC
New York, NY 10005