



# DINNERLY



## BBQ Chicken Drumsticks with Garlic-Rosemary Chips & Carrots

 20-30min  2 Servings

The mere thought of that sticky, sweet BBQ glaze mopped on top of chicken takes our hearts, minds, and taste-buds straight to the warm cookout days of summer. But, it's 18°F outside? 3 feet of snow? Bone-snapping wind? Who cares! This BBQ chicken cooks in the oven—no need to strap on your winter boots and headlamp to trudge out to the grill! Garlic-rosemary fries and roasted carrots finish it o...

## WHAT WE SEND

- skin-on chicken drumsticks
- barbecue sauce
- russet potatoes
- garlic
- rosemary
- carrots

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

## TOOLS

- medium skillet
- rimmed baking sheet

## ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 580.0kcal, Fat 26.0g, Proteins 31.0g, Carbs 58.0g



### 1. Prep ingredients

Preheat oven to 450°F with racks in the upper and lower thirds. Scrub **potato** and cut into ¼-inch thick rounds (no need to peel). Scrub **carrots**, halve crosswise, then cut lengthwise into sticks (no need to peel).



### 2. Roast potatoes & carrots

On a rimmed baking sheet, toss **potatoes** and **carrots** with **2 tablespoons oil** and a **generous pinch each salt and pepper**. Spread in a single layer, keeping potatoes and carrots separate. Roast on lower oven rack until browned and tender, 20–22 minutes.



### 3. Cook chicken

Meanwhile, pat **chicken** dry and season with ½ **teaspoon salt** and **several grinds of pepper**. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add chicken and cook, turning occasionally, until browned all over, about 6 minutes. Transfer skillet to upper oven rack and roast until cooked through, 20–22 minutes.



### 4. Glaze chicken

Brush **barbecue sauce** over top of chicken. Continue to roast on upper oven rack until sauce is sticky and glossy, about 2 minutes.



### 5. Finish & serve

While **chicken** and **vegetables** cook, pick and chop **1 teaspoon rosemary** (save rest for own use) Peel and chop **1 large garlic clove**. Combine rosemary and garlic on cutting board, season with **salt** and **pepper**, and chop together until fine. When **potatoes** are done, toss with **garlic-rosemary** and a **drizzle of oil**. Serve **potatoes** alongside **carrots** and **\_\_chicken\_\_**.



### 6. Take it to the next level

Cornbread is always a great partner to BBQ of all sorts. We're not suggesting you whip up your own from scratch. Good quality store bought or premixed would be just as good!