



# DINNERLY



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

 20-30min  4 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

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

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

## TOOLS

- 2 rimmed baking sheets
- large skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 560.0kcal, Fat 24.0g, Proteins 31.0g, Carbs 57.0g



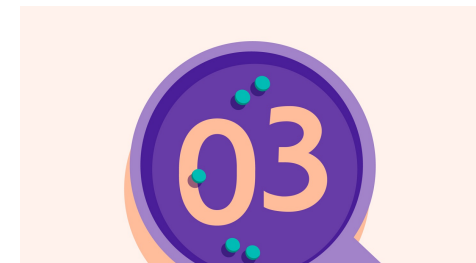
### 1. Prep ingredients

Preheat oven to 450°F with racks in the upper and lower thirds. Scrub **potatoes** 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

In a large bowl, toss **potatoes** and **carrots** with ¼ cup oil and a **generous pinch each salt and pepper**. Transfer potatoes to one rimmed baking sheet, and carrots on half of a second rimmed baking sheet. Pat **chicken** dry and season with ¾ **teaspoon salt** and **several grinds of pepper**.



### 3. Cook chicken

Heat 1½ **tablespoons oil** in a large skillet over medium-high. Add **chicken**; cook, turning once, until browned, 5–6 minutes. Transfer chicken to other half of rimmed baking sheet with **carrots**. Roast chicken on upper rack and **potatoes** on lower rack until chicken is browned and cooked through, and potatoes just beginning to brown underneath, 20–25 minutes.



### 4. Glaze chicken

Brush **barbecue sauce** all over **chicken**. Continue to roast on upper oven rack until sauce is sticky and glossy, **carrots** are browned in spots, and **potatoes** are golden and crisp underneath, about 5 minutes.



### 5. Finish & serve

Meanwhile, pick and chop 1 **tablespoon rosemary** (save rest for own use) Peel and chop 2 **large garlic cloves**. 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**. Enjoy!



### 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!