

# DINNERLY

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## Buffalo Chicken Drumsticks with Buttered Corn & Roasted Carrots



30-40min



2 Servings

From its origins in Buffalo, NY, zingy buffalo sauce made its way into the mainstream (and our bloodstream) a long time ago. Let's be honest, we'd eat an old shoe with buffalo sauce on it, but here, we slather it on juicy chicken drumsticks. The side is evocative of our favorite childhood dinners: roasted carrots and buttered sweet corn. We've got you covered!

## WHAT WE SEND

- chicken drumsticks
- carrots
- buffalo hot sauce
- corn

## WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper

## TOOLS

- fine-mesh sieve
- rimmed baking sheet
- small saucepan

## ALLERGENS

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

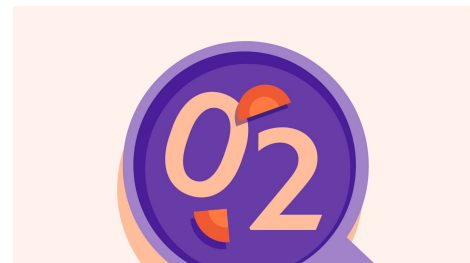
## NUTRITION PER SERVING

Calories 419.0kcal, Fat 27.0g, Proteins 27.3g, Carbs 16.9g



### 1. Prep ingredients

Preheat oven to 450°F. Trim ends from **carrots**, scrub, then cut into 1-inch pieces (no need to peel). Pat **chicken drumsticks** dry. Make two bone-deep cuts in the thickest part of each drumstick.



### 2. Season chicken & carrots

Arrange **drumsticks** on one half of a rimmed baking sheet. Rub with **2 teaspoons oil**, and season with  $\frac{1}{2}$  **teaspoon salt** and  $\frac{1}{4}$  **teaspoon pepper**. In a medium bowl, toss **carrots** with **2 teaspoons oil** and a **pinch each salt and pepper**. Spread carrots on other half of baking sheet.



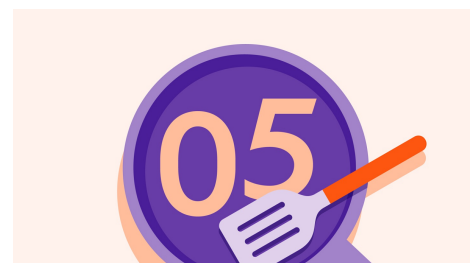
### 3. Roast

Roast **chicken** and **carrots** until chicken is just cooked through and carrots are tender and beginning to brown, 15-20 minutes. Remove from oven, and using a slotted spoon, transfer carrots to a medium bowl.



### 4. Cook corn

Meanwhile, bring a small saucepan of **salted water** to a boil. Add **corn** and cook until tender, about 5 minutes. Drain well and return to same saucepan. Toss with **1 butter pat**. Season to taste with **salt** and **pepper**. In a small bowl, mash **remaining 2 butter pats** with **all of the hot sauce**.



### 5. Broil

Preheat broiler with top rack 6 inches from heat source. Broil **drumsticks** until browned and crisp, 4-5 minutes (watch closely as ovens vary). Transfer to plates with **carrots** and **corn**. Spread **spicy butter** over drumsticks. Enjoy!



### 6. Make it ahead!

Make this already super-speedy dinner even speedier by getting ahead on prep. Things to do ahead and let chill in the fridge until you're ready to go: trim and cut carrots, prep chicken, make spicy butter.