

DINNERLY

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Buffalo Chicken Drumsticks with Buttered Corn & Roasted Carrots



30-40min



4 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
- corn
- buffalo hot sauce

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper

TOOLS

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

ALLERGENS

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

NUTRITION PER SERVING

Calories 428.0kcal, Fat 22.9g, Proteins 28.5g, Carbs 27.3g



1. Prep ingredients

Preheat oven to 450°F. Scrub **carrots**, trim ends, halve lengthwise if large, and 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 **1 tablespoon oil**, and season with **1 teaspoon salt** and **½ teaspoon pepper**. In a medium bowl, toss **carrots** with **1 tablespoon oil** and **a pinch each salt and pepper**. Spread carrots on other half of baking sheet.



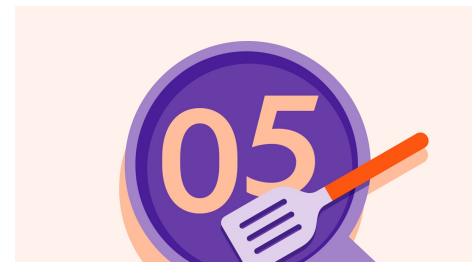
3. Roast

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.



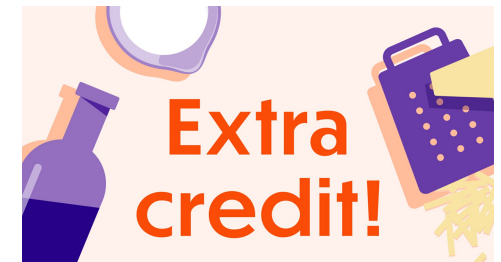
4. Cook corn

Meanwhile, bring a medium 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 **2 butter pats**. Season to taste with **salt** and **pepper**. In a small bowl, mash **remaining 3 butter pats** with **some or all of the hot sauce** (depending on heat preference).



5. Broil

Preheat broiler with top rack 6 inches from heat. Broil **drumsticks** until browned and crisp, 4–5 minutes (watch closely as ovens vary). Remove from oven and spread **spicy butter** over drumsticks. Toss until butter is melted and chicken coated. Transfer to plates along with **any accumulated juices**. Serve with **carrots** and **corn**. 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.