



DINNERLY



Chicken-Broccoli Pan Roast with Creamy Mustard Sauce

 30-40min  2 Servings

People often reach for boneless chicken because it cooks a bit quicker. But no bone also means less flavor! So, we've figured out a way to get succulent bone-in chicken into our weeknight rotation by using drumsticks and one of our favorite kitchen hacks. A couple of deep gashes to-the-bone facilitates a quicker cook time, and lets you rub the mustard into the meat, ensuring max flavor! We've g...

WHAT WE SEND

- chicken drumsticks
- russet potatoes
- broccoli crowns
- dijon mustard

WHAT YOU NEED

- coarse salt
- freshly ground pepper
- olive oil

TOOLS

- rimmed baking sheet

ALLERGENS

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

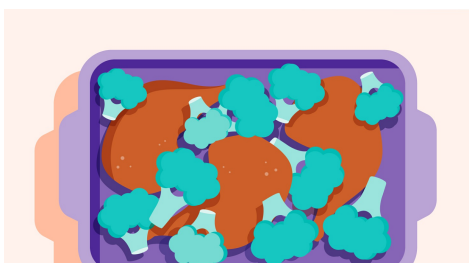
NUTRITION PER SERVING

Calories 563.0kcal, Fat 22.2g, Proteins 35.0g, Carbs 56.4g



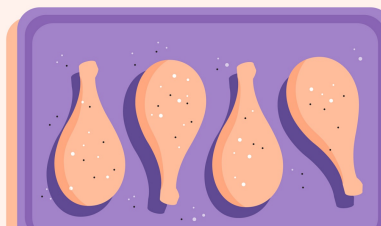
1. Prep ingredients

Preheat oven to 450°F with top rack 4–6 inches from heat source. Scrub **potato**, then thinly slice into ¼-thick rounds. Cut **broccoli** into 1-inch florets. Using a sharp knife, make 2 deep gashes into the top of **drumsticks** at the thickest part, slicing to the bone.



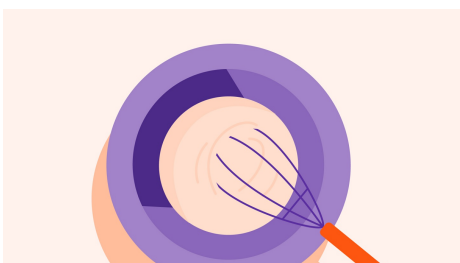
4. Add broccoli

In a medium bowl, toss **broccoli** with 2 **teaspoons oil** and ¼ **teaspoon each salt and pepper**. Add to baking sheet with **chicken** and **potatoes**. Roast until chicken is cooked through and broccoli and potatoes are tender and beginning to brown, about 15 minutes. Switch oven to broiler. Broil until browned, about 3 minutes (watch closely as broilers vary.)



2. Season chicken

Lightly rub **drumsticks** with **oil** and season with ½ **teaspoon each salt and pepper**. Rub 1 **teaspoon mustard** in the gashes of drumsticks. In a medium bowl, toss **potatoes** with 1 **tablespoon oil** and ¼ **teaspoon each salt and pepper**. Transfer chicken and potatoes to rimmed baking sheet.



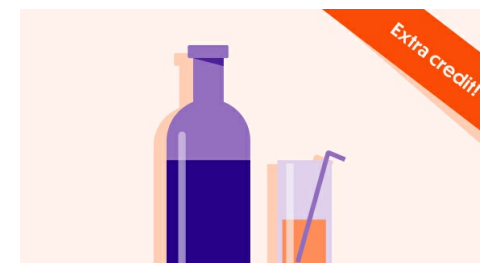
5. Make sauce

Meanwhile, in a medium bowl, whisk **remaining mustard** with **sour cream**, 2 **tablespoons water**, and ¼ **teaspoon each salt and pepper**. Divide **chicken**, **broccoli**, and **potatoes** between plates. Pass **creamy mustard sauce** at the table. Enjoy!



3. Roast chicken & potatoes

Roast **chicken** and **potatoes** on top rack for about 15 minutes, until just beginning to brown.



6. Sip

Don't let the quick-cook time and 5 ingredients fool you, this delicious meal still feels sophisticated enough to pair with wine. Make your weeknight feel like a night out and serve it with a chilled glass of chardonnay or equally luscious white wine.