



Chile-Salsa Drumsticks

with Blistered Green Beans and Rice



30-40min



2 Servings

Drumsticks are the new wings! Tossing them in a spicy, tangy dressing, post-roast, is a real game changer. Pickled jalapeños, cilantro, and garlic are chopped together on a cutting board to create the spicy base for the dressing, but a few pulses in a food processor if you have one handy will really speed things up. Blistered green beans are a delicious side. Cook relax, and enjoy!

What we send

- green beans
- chicken drumsticks
- garlic
- fresh cilantro
- sushi rice
- lemon

What you need

- kosher salt & ground pepper
- olive oil

Tools

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

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 732.0kcal, Fat 39.1g, Proteins 43.0g, Carbs 52.0g



1. Prep chicken

Preheat oven to 450°F with a rack in the upper third. Line a rimmed baking sheet with foil. Pat **chicken** dry; make 2 bone-deep slashes into the thick part of each drumstick. Transfer to a large bowl and add **½ tablespoon oil**. In a small bowl, combine **jerk seasoning** with **1 teaspoon salt** and **several grinds of pepper**. Add to chicken; toss to coat.



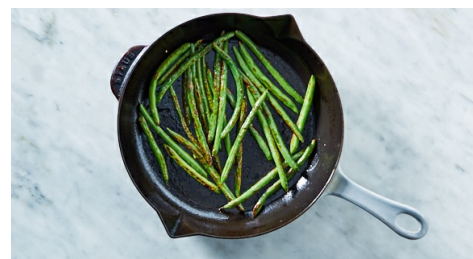
4. Make dressing

Grate **½ teaspoon lemon zest**, then **juice the lemon** separately. Peel and thinly slice **2 large garlic cloves**. On a cutting board, combine **cilantro, garlic, lemon zest**, and **2 tablespoons of the jalapeños**; chop together until fine. Transfer to the large bowl; stir in **2 tablespoons lemon juice** and **3 tablespoons oil**. Season with **½ teaspoon salt**.



2. Roast & broil chicken

Transfer **chicken** to prepared baking sheet, spacing evenly apart. Roast in the upper third of oven until golden and crisp, about 30 minutes. Remove from oven and turn on broiler. Return chicken to upper oven rack and broil until lightly charred, 1-2 minutes (watch closely as broilers vary).



5. Blacken green beans

Trim stem ends from **green beans**. Heat a medium, heavy skillet until very hot and almost smoking. Toss **beans** with **1 tablespoon oil** and add to hot skillet. Cook over medium-high heat, stirring, until crisp-tender and blackened in spots, about 5 minutes. Transfer to a plate.



3. Cook rice

Meanwhile, rinse **rice** in a fine-mesh sieve until the water runs clear. Add to a small saucepan along with **1¼ cups water** and **¼ teaspoon salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 15 minutes. Keep covered until ready to serve.



6. Finish & serve

Using tongs, lift **chicken** from baking sheet, and transfer to bowl of **dressing**, leaving fat behind on the baking sheet. Toss chicken with dressing to coat. Spoon **rice** onto plates and top with **chicken** and **beans**. Drizzle **any dressing** on top and serve with **remaining pickled jalapeños**. Enjoy!