

DINNERLY

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Curried Chicken Drumsticks with Basmati Rice Pilaf and Peas



20-30min



4 Servings

Juicy chicken drumsticks are coated in a slightly spicy, highly fragrant, curry marinade and roasted, then broiled to ensure a golden-brown skin. Served alongside a basmati rice pilaf with sweet bits of apricot scattered throughout, and broiled peas, this is simple cooking that makes life easy, but also really delicious. We've got you covered!

WHAT WE SEND

- chicken drumsticks
- garlic
- basmati rice
- peas

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

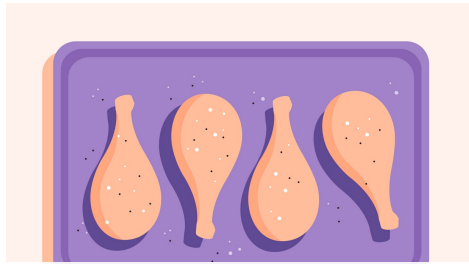
- fine-mesh sieve
- rimmed baking sheet
- small saucepan

ALLERGENS

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

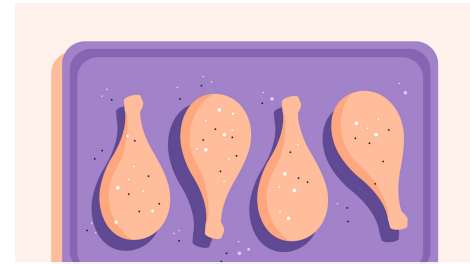
NUTRITION PER SERVING

Calories 601.0kcal, Fat 26.2g, Proteins 33.4g, Carbs 55.4g



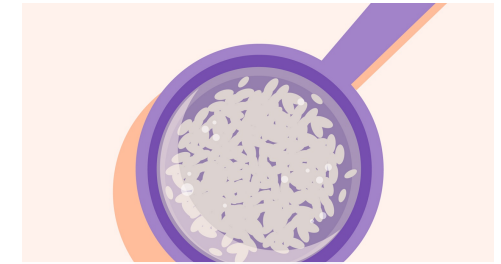
1. Prep chicken

Preheat oven to 450°F with a rack in the upper third. Peel and finely chop **2 large cloves garlic**. Coarsely chop **apricots**. Using a sharp knife, make 2 gashes into top of **drumsticks** at thickest part, slicing to bone. In a medium bowl, whisk **curry powder** with $\frac{1}{4}$ cup oil, $1\frac{1}{2}$ teaspoons salt, and **a few grinds pepper**. Add **drumsticks** and toss to coat.



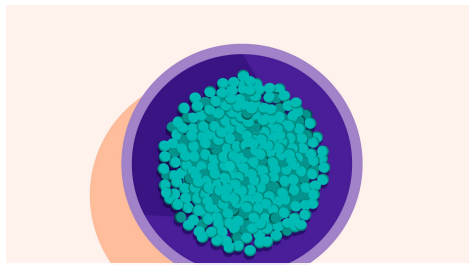
2. Roast chicken

Line a rimmed baking sheet with foil. Transfer **drumsticks** to baking sheet. Scrape **any remaining marinade** over top. Roast in upper third of oven until cooked through, about 20 minutes.



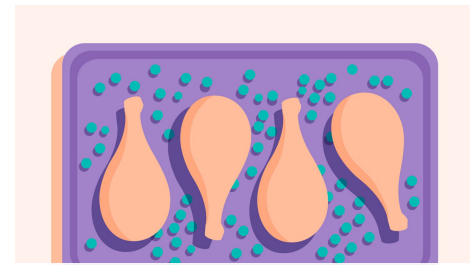
3. Cook rice

Meanwhile, rinse **rice** in a fine-mesh sieve until water runs clear. In a small saucepan, heat **1 tablespoon oil** over medium. Add **chopped garlic** and cook until fragrant, about 1 minute. Add **rice, apricots, 1½ cups water**, and $\frac{3}{4}$ **teaspoon salt**. Bring to a boil. Cover and simmer over low until rice is tender, 15–17 minutes. Remove lid and fluff with fork.



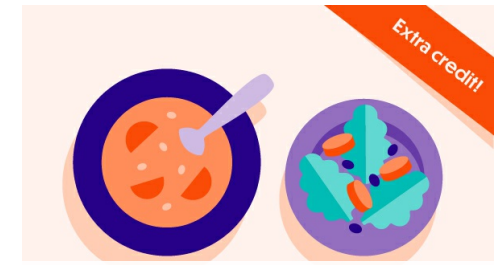
4. Season peas

Meanwhile, as the **rice** and **chicken** cook, toss **peas** in a medium bowl with **2 tablespoons oil** and **a pinch of each salt and pepper**.



5. Broil chicken

After the **chicken** is cooked through, remove baking sheet from oven. Preheat broiler. Add **peas** to baking sheet with chicken. Broil until peas are bright green and hot, and chicken is lightly charred in spots, about 3 minutes (watch closely). Scoop **rice** onto plates. Serve with **chicken** and **peas**. Enjoy!



6. Add Your Flair

A full flavored curry always cries out for a cooling side of seasoned yogurt. Whisk a plain yogurt (thin with a bit of water if using Greek yogurt) and season with salt and pepper until it tastes savory. Dollop the yogurt on the rice and enjoy the two together with the spiced drumsticks.