



Oven-Fried Drumsticks

with Mashed Potatoes & Green Beans



30-40min



4 Servings

Crunchy on the outside and juicy on the inside. We've taken all the best elements of fried chicken and made an easier (and healthier!) baked chicken drumsticks. The drumsticks are tossed in panko breadcrumbs with olive oil and a mild jerk spice blend, then cooked in the oven to until golden brown and juicy. We serve the chicken with creamy mashed potatoes and roasted green beans. Cook, relax, a...

What we send

- chicken drumsticks
- russet potato
- green beans
- turkey broth concentrate
- shallot

What you need

- all-purpose flour¹
- kosher salt & ground pepper
- olive oil

Tools

- colander
- medium saucepan
- 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

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 750.0kcal, Fat 34.0g, Proteins 47.0g, Carbs 70.0g



1. Bread chicken

Preheat oven to 450°F with a rack the in center. Combine **panko**, **jerk spice**, **¼ cup oil**, and **a pinch of salt** into a large resealable bag. Crush panko with your fingers, working to incorporate the oil. In a large bowl, toss **chicken** with **2 tablespoons oil**; season generously with **salt** and **pepper**. In two batches, add chicken to bag with panko. Shake to coat.



4. Cook green beans

In a medium bowl, toss **green beans** and **sliced shallots** with **2 tablespoons oil** and **a pinch each salt and pepper**. After 15 minutes, remove **chicken** from oven, and add green beans and shallots to baking sheet. Bake on center oven rack until chicken is crispy and cooked through, and green beans are tender, 20-25 minutes more.



2. Bake drumsticks & prep

Place **chicken** on a rimmed baking sheet, and top with any **remaining panko** from the bag, pressing to adhere. Drizzle chicken with **oil**. Bake on the center oven rack until lightly browned, but not cooked through, about 15 minutes. Meanwhile, peel **shallot** and cut into ½-inch slices lengthwise, then finely chop **2 tablespoons**. Trim stem ends from **green beans**.



5. Make gravy

Heat **2 tablespoons oil** in a small saucepan over medium-high. Add **2 tablespoons chopped shallots**; cook until softened, about 2 minutes. Whisk in **2 tablespoons flour**; cook, about 1 minute. Slowly whisk in **broth concentrate**, **1 cup water**, and **¼ teaspoon pepper**. Bring to a simmer; cook until slightly thickened and reduced to ¾ cup, about 7 minutes.



3. Make mashed potatoes

While **chicken** cooks, peel **potatoes** and cut into 1-inch pieces. Combine potatoes and **1 tablespoon salt** in a medium saucepan and cover with 1 inch of water; cover and bring to a boil. Cook, uncovered, until tender when pierced with a fork, about 10 minutes. Reserve **½ cup potato water**. Drain and return potatoes to saucepan. Cover to keep warm.



6. Finish & serve

Return saucepan with **potatoes** to medium heat. Add **cream cheese** and **reserved potato water**. Mash well; season to taste with **salt** and **pepper**. Scrape up any **panko** that has fallen onto the baking sheet and toss with **green beans** and **shallots**. Serve **chicken** alongside **mashed potatoes** and **green beans**. Drizzle **gravy** over potatoes; serve rest on the side. E...