



Glazed Sesame Drumsticks

with Miso-Butter Carrots and Kale



30-40min



2 Servings

A simple glaze works wonders on chicken drumsticks, which are twice baked for a sweet and sticky finish, and then dipped in sesame seeds for a trifecta of flavor, texture, and flair. Carrots and baby kale are sautéed in a decadent miso-butter for a silky side, all served on top of jasmine rice. Cook, relax, and enjoy!

What we send

- jasmine rice
- chicken drumsticks
- carrots
- rice vinegar
- baby kale
- fresh ginger
- toasted sesame seeds ¹¹

What you need

- coarse kosher salt
- freshly ground pepper
- sugar

Tools

- fine-mesh sieve
- medium skillet
- 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

Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 727kcal, Fat 21g, Carbs 99g, Proteins 41g



1. Make rice

Preheat oven to 450°F with top rack 6 inches from heat source. Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small saucepan, add **1 ¼ cups water** and **a pinch of salt**, and bring to a boil. Cover, and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to use.



4. Cook carrots

Heat **1 teaspoon oil** in a medium skillet over medium-high. Add **carrots** and **a pinch of salt**; cook, stirring, 1 minute. Add **3 tablespoons water**. Cover and cook over medium until water is evaporated, and carrots are tender and just begin to brown, 5-6 minutes. Add **kale** and toss until wilted. Add **miso-butter** and toss to combine. Cover and remove from heat.



2. Roast chicken

Lightly **oil** a rimmed baking sheet. Pat **chicken** dry, then season all over with **¾ teaspoon salt** and **several grinds pepper**. Add **chicken** to baking sheet and roast until golden and cooked through, about 25 minutes.



5. Glaze chicken

Turn on broiler. In a small bowl, combine **hoisin sauce**, **ginger**, and **remaining rice vinegar**. Coat chicken in **half of the glaze**. Broil on top rack until glaze is bubbling and lightly caramelized, about 2 minutes (watch closely as broilers vary). Brush with **remaining glaze** and broil again until bubbling and caramelized, 1-2 minutes.



3. Prep ingredients

Meanwhile, in a small bowl, mash **all of the butter** and **2 teaspoons miso** (save rest for own use) together until smooth. Stir in **1 ½ teaspoons rice vinegar** and **1 teaspoon sugar**. Peel and grate or finely chop **ginger**. Peel **carrots** and cut into ¼-inch thick slices on an angle.



6. Dip chicken

Place **sesame seeds** in a small bowl. Hold ends of **drumsticks** with a paper towel and dip large ends into **sesame seeds** to coat; transfer to plates. Add **¼ cup hot water** to baking sheet and use a metal spatula to scrape up any **glaze** stuck to the sheet. Pour **pan sauce** into a bowl and serve alongside **chicken** with **carrots**, **kale**, and **rice**. Enjoy!