





Jamaican-Spiced Chicken

with Coconut Rice and Cucumber Salad

 30-40min  4 Servings

The scent of jasmine rice simmering in coconut milk and fragrant jerk-spiced chicken thighs will have you feeling like you've been swept away for an island vacation. Crunchy cucumber salad with lime and scallions cool and refresh the mild heat. Cook, relax, and enjoy!

What we send

- chicken drumsticks
- cucumbers
- unsweetened coconut flakes ¹⁵
- jasmine rice
- coconut milk
- garlic
- scallions
- lime
- jerk spice blend ^{1,6}

What you need

- coarse salt

Tools

- ovenproof skillet
- 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), Soy (6), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 605kcal, Fat 32g, Carbs 33g, Proteins 41g



1. Prep ingredients

Preheat oven to 450°F. Zest **lime**, then cut half of the lime into wedges, reserve other half for step 5. Peel and grate **3 large garlic cloves**. Trim ends from **scallions**, then thinly slice, keeping dark greens separate. Pat **chicken** dry. Using a sharp knife, make 2 bone-deep cuts in the top side of each drumstick.



4. Make rice

Meanwhile, open and stir **coconut milk**. Heat **1 teaspoon oil** in a small saucepan over medium-high. Add **scallion whites** and cook until softened, about 1 minute. Add **rice** and stir to coat. Add **2/3 cup coconut milk**, **3/4 cup water**, and **1 teaspoon salt** and bring to a boil. Cover and cook over low until liquid is absorbed and rice is tender, about 17 minutes.



2. Make jerk spice paste

In a large bowl, combine **garlic**, **all of the jerk spice**, **1/4 cup oil**, **half of the lime zest**, and **1 teaspoon salt**. Add **chicken** and rub **spice paste** all over, mostly into the cuts. Arrange on a large rimmed baking sheet.



5. Make cucumber salad

Thinly slice **cucumbers** on an angle and transfer to a medium bowl. Add **remaining lime zest**, **half of the scallion greens**, and **a pinch of salt**. Squeeze juice from **reserved lime half** into bowl and toss to combine.



3. Roast chicken

Roast **chicken** in center of oven until cooked through and skin is golden brown, 20-25 minutes. Spread **coconut flakes** on foil and toast in oven until golden, about 30 seconds (watch closely, coconut can burn quickly).



6. Finish & serve

Transfer **chicken** to plates. Add **1/4 cup hot water** to baking sheet and scrape up browned bits to make a pan sauce. Fluff **rice** and spoon onto plates. Sprinkle with **coconut** and **remaining scallion greens**. Serve with **chicken**, **cucumber salad**, and **lime wedges**, pouring the **pan sauce** over the **chicken**. Enjoy!