



BBQ Chicken Drumsticks

with Creamy Potato & Green Bean Salad



30-40min



2 Servings

Some dishes are classic for a reason. This dish is like a taste of summer: crispy drumsticks lathered in bbq sauce, a creamy salad of potatoes and crisp green beans, and even some dill for a little brightness. The shallot are the perfect "icing on the cake," if you will.

What we send

- barbecue sauce
- red potatoes
- chicken drumsticks
- green beans
- shallot
- fresh dill
- Dijon mustard ¹⁷

What you need

- kosher salt & ground pepper
- white wine vinegar ¹⁷

Tools

- colander
- medium saucepan
- rimmed baking sheet
- small skillet

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

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

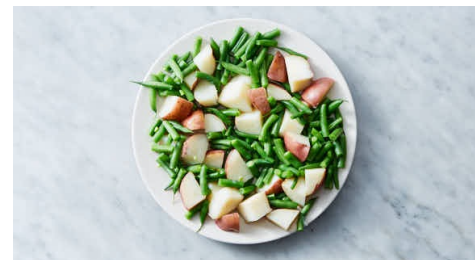
Nutrition per serving

Calories 820kcal, Fat 49g, Carbs 54g, Proteins 44g



1. Prep beans & potatoes

Trim stem ends from **green beans**, then cut into 1-inch pieces. Scrub **potatoes**, then cut into 1-inch pieces.



2. Cook potatoes & beans

Add **potatoes** to a medium saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high heat; uncover and cook until just tender, 4-5 minutes. Add **green beans** and cook until beans are crisp-tender, 1-2 minutes. Drain and rinse with cold water. Arrange in a single layer on a plate. Transfer to freezer to chill for 10 minutes.



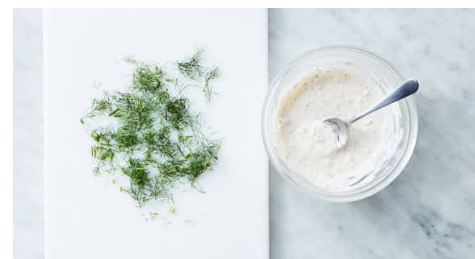
3. Fry shallots

Preheat broiler with a rack in the center of oven. Peel and thinly slice **shallot**, then finely chop 2 tablespoons. Heat **¼ inch oil** in a small skillet over medium-high. Add sliced shallots and cook, stirring frequently with a fork, until lightly golden, 3-5 minutes (they will darken and crisp as they cool). Place on a paper towel-lined plate; season with **salt**.



4. Broil chicken

Pat **chicken** dry, then season all over with **2 teaspoons oil**, **1 teaspoon salt**, and **a few grinds pepper**. Place chicken on a rimmed baking sheet. Broil, flipping halfway through, until golden-brown and cooked through, 12-15 minutes. Brush chicken on both sides with **barbecue sauce**. Broil until browned, about 2 minutes per side (watch closely as broilers vary).



5. Make dressing

Roughly chop **dill leaves** and **tender stems** together. In a medium bowl, combine **mayonnaise**, **Dijon mustard**, **chopped shallots**, and **2 teaspoons vinegar**. Season to taste with **salt** and **pepper**.



6. Finish & serve

Add **chilled potatoes and green beans**, and **dill** to bowl with **dressing**. Toss to coat. Season to taste with **salt** and **pepper**. Serve **potato salad** topped with **fried shallots** and **BBQ drumsticks** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**