



DINNERLY



LOW CALORIE

NO ADDED GLUTEN

Taco-Spiced BBQ Drumsticks with Fresh Corn & Green Pepper

 20-30min  4 Servings

We channeled the flavors of chicken tacos and barbecued chicken for this dish. Juicy chicken drumsticks are loaded with a taco spiced barbecue sauce, and then served with a fresh corn and bell pepper sauté that's bursting with sweetness. And, just like tacos (and barbecue) we give you permission to go ahead and eat this chicken with your hands. We've got you covered!

WHAT WE SEND

- chicken drumsticks
- garlic
- barbecue sauce
- taco seasoning
- ear of corn
- green bell pepper

WHAT YOU NEED

- apple cider vinegar
- butter ⁷
- kosher salt & ground pepper

TOOLS

- skillet
- rimmed baking sheet

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 560kcal, Fat 34g, Carbs 40g, Proteins 30g



1. Prep chicken

Heat broiler with oven rack in center position. Pat **chicken** dry. On a rimmed baking sheet, toss chicken with **1½ tablespoons oil**, **1 teaspoon salt**, and **a few grinds pepper**.



2. Broil chicken

Broil **chicken** on center oven rack, flipping halfway through, until chicken is golden brown and cooked through, about 15 minutes (watch closely as broilers vary).



3. Glaze chicken

While **chicken** cooks, in a small bowl, combine **barbecue sauce**, **1½ tablespoons taco seasoning**, and **4 teaspoons each vinegar and oil**. Spoon barbecue sauce over drumsticks and continue broiling on the center rack until glaze is browned in spots, 3–4 minutes.



4. Prep veggies

Halve **peppers**, remove stem, core and seeds, then cut into ½-inch pieces. Peel and finely chop **2 teaspoons garlic**. Shuck **corn**, remove any strings, then cut kernels from cob.



5. Sauté veggies & serve

Heat **1½ tablespoons oil** in a large skillet over medium-high. Add **peppers**. Cook until crisp-tender, about 5 minutes. Add **garlic**, **corn**, and **½ cup water**. Cover and reduce heat to medium. Cook until corn is tender, 2–3 minutes. Remove from heat. Stir in **4 tablespoons butter**, then season to taste with **salt** and **pepper**. Serve **drumsticks** with **veggies**. Enjoy!



6. Stretch it out!

You can stretch out this meal to add servings by stripping the chicken meat from the bone and loading it up into your own tortillas. Then you can use the corn and pepper sauté as a taco topping along with other favorites like sour cream, guacamole, and even chopped tomatoes.