



LOW CARB

KETO FRIENDLY

Harissa-Spiced Drumsticks

with Buttery Asparagus & Green Beans



30-40min



4 Servings

Harissa is a staple condiment in North African cooking—and for good reason, it's delicious! Just a touch spicy and a whole lot of flavor, our harissa spice blend contains red chile peppers, garlic, and spices.

What we send

- asparagus
- lemon
- green beans
- fresh chives
- chicken drumsticks
- mascarpone
- harissa spice blend

What you need

- kosher salt & ground pepper
- olive oil

Tools

- skillet
- rimmed baking sheet

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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 700kcal, Fat 53g, Carbs 9g, Proteins 45g



1. Prep chicken

Preheat broiler with a rack in the center position. Pat **chicken** dry. On a rimmed baking sheet, toss chicken with **¼ cup oil, 2 rounded tablespoons of the harissa spice blend, 2 teaspoons salt, and a few grinds pepper.**



2. Broil chicken

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



3. Make sauce

While **chicken** broils, finely chop **chives**. Zest **lemon**, then squeeze **1 tablespoon juice** into a small bowl, keeping them separate; cut any remaining lemon into wedges. To the small bowl with lemon juice, add **all of the mascarpone, 2 tablespoons water**, and all but 1 teaspoon of the chives, and stir to combine. Season to taste with **salt and pepper.**



4. Prep vegetables

Trim bottom 2 inches from **asparagus**. Trim stem ends from **green beans**.



5. Cook vegetables

Melt **4 tablespoons butter** in a large skillet over medium-high heat. Add **green beans and a pinch each salt and pepper.** Cook, stirring occasionally, until slightly softened, about 3 minutes. Add **asparagus** and continue to cook, stirring occasionally, until green beans are lightly browned and asparagus is bright green and crisp-tender, 5-6 minutes more.



6. Finish & serve

Stir **lemon zest** into **vegetables**. Season to taste with **salt and pepper**. Dollop **sauce** onto plates, then top with **vegetables** and serve **chicken** alongside. Sprinkle with **remaining chives** and a **squeeze of lemon juice**, if desired. Enjoy!