



DINNERLY



LOW CALORIE

LOW CARB

Ranch Seasoned Drumsticks with Charred Broccoli & Snow Peas

 20-30min  2 Servings

With this low-impact, sure-to-please dinner, we are certainly putting the 'cool' back in 'cool ranch.' We've got you covered!

WHAT WE SEND

- ranch powder spice blend ⁷
- chicken drumsticks
- broccoli crowns
- snow peas
- garlic

WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- olive oil

TOOLS

- 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 410kcal, Fat 27g, Carbs 12g, Proteins 28g



1. Season drumsticks

Preheat broiler with a rack in the center. Lightly oil a rimmed baking sheet. In a large bowl, whisk together **2¼ teaspoons of the ranch powder seasoning**, **1 tablespoon oil**, **½ teaspoon salt**, and **a few grinds pepper**. Add **drumsticks** to the bowl and toss to coat.



2. Broil drumsticks

Transfer **drumsticks** to prepared baking sheet and broil on center oven rack until chicken is golden, about 8 minutes (watch closely).



3. Prep veggies

Meanwhile, trim ends from **broccoli**, then cut into 1-inch florets. Trim stem ends from **snow peas**. Peel and finely chop **½ teaspoon chopped garlic**. In a small bowl, whisk together chopped garlic, **2 teaspoons vinegar**, and **1 tablespoon oil**; season with **salt** and **pepper**.



4. Broil broccoli

In a medium bowl, toss **broccoli** with **2 teaspoons oil** and **a pinch each salt and pepper**. Scatter broccoli around **chicken** on baking sheet. Continue to broil until broccoli is tender and charred in spots and chicken is dark golden-brown and cooked through, 5–7 minutes. In same bowl, toss **snow peas** with **1 teaspoon oil** and **a pinch each salt and pepper**.



5. Finish & serve

Add **snow peas** to baking sheet with **chicken and broccoli**; broil until tender and charred in spots, about 2 minutes. Transfer **chicken** to plates, then toss **veggies** with **dressing**. Serve **ranch seasoned drumsticks** with **charred broccoli and snow peas** alongside; drizzle **any pan juices** over top. Enjoy!



6. Go for a dip!

Usually you're dipping Buffalo chicken into ranch sauce. We're flipping the script with this suggestion—make a creamy Buffalo sauce by combining sour cream with your favorite hot sauce. Go ahead and take the ranch chicken and veggies for a dip!