

## Sticky Asian Drumsticks

with Broccoli & Scallion Rice



30-40min



4 Servings

Black bean-garlic sauce is commonly used in Chinese cooking. This thick dark paste is made from fermented black beans, garlic, and spices—the result is a rich, umami-packed sauce. For this dish, the black bean garlic sauce is mixed with lime juice and zest, scallions, and a touch of sugar to create a savory-sticky sweet glaze for chicken drumsticks that are finished with a sprinkle of chopped c...

## What we send

- lime
- fresh ginger
- black bean garlic sauce <sup>1,6</sup>
- chicken drumsticks
- jasmine rice
- scallions
- roasted, salted cashews <sup>15</sup>
- broccoli

## What you need

- kosher salt & ground pepper
- sugar

## Tools

- box grater or microplane
- fine-mesh sieve
- skillet
- rimmed baking sheet
- saucepan

## 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 1070kcal, Fat 36g, Carbs  
89g, Proteins 94g



### 1. Cook rice

Preheat oven to 450°F with racks in upper and lower thirds. Rinse **rice** in a fine-mesh sieve under running water until water runs clear. Drain and transfer to a small saucepan. Add **2½ cups water** and **1 teaspoon salt** and bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Let sit until step 5.



### 4. Make glaze

Meanwhile, in a medium skillet, combine **lime zest and juice, black bean garlic sauce, ginger, scallion whites, 1 cup water** and **½ cup sugar** over medium-high. Bring to a boil. Cook, stirring occasionally, until reduced to ¾ cup, 12-14 minutes.



### 2. Bake chicken

While **rice** cooks, pat **chicken** dry and place on a rimmed baking sheet, then toss with **a drizzle of oil** and **a few grinds pepper**. Bake on upper oven rack until lightly browned and cooked through, flipping once, about 25 minutes.



### 5. Roast broccoli

Toss **broccoli** with **1½ tablespoons oil** and season with **salt** and **pepper**. Transfer broccoli to a second rimmed baking sheet. Roast broccoli on lower oven rack until browned in spots and tender, about 10 minutes.



### 3. Prep ingredients

Trim **scallions**, then thinly slice on an angle, keeping dark greens separate. Coarsely chop **cashews**. Finely grate **2 teaspoons ginger**. Finely grate **1½ teaspoons lime zest** and squeeze **2 tablespoons juice** into a small bowl. Cut **broccoli** into 1-inch florets.



### 6. Finish & serve

Reserve **2 tablespoons of the glaze** in a small bowl; brush **drumsticks** with remaining. Stir **half of the scallion greens** into the **rice**. Put **chicken, rice,** and **broccoli** on plates. Drizzle **reserved glaze** over **rice**. Sprinkle **cashews** and **remaining scallion greens** over **chicken** and **rice**. Enjoy!