



Roast Chicken Tikka Drumsticks

with Sweet Potatoes & Crispy Pita



30-40min



4 Servings

One-sheet dinners are a cook (and crowd!) pleaser. We roast chicken drumsticks with sweet potatoes tossed in garam masala—an aromatic Indian spice blend of cumin, coriander, cardamom, pepper, cinnamon, and clove. It's served with crispy pita, tangy pickled shallots and a creamy herb sauce. Cook, relax, and enjoy!

What we send

- garam masala
- garlic
- cilantro
- lemon
- shallot
- chicken drumsticks
- sweet potatoes

What you need

Tools

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 730.0kcal, Fat 34.0g, Proteins 45.0g, Carbs 61.0g



1. marinate chicken

Preheat oven to 450°F with a rack in the upper third. Pat **chicken** dry. In a large bowl, toss chicken with **3 tablespoons oil, all of the garam masala, 2 teaspoons salt, and a few grinds pepper.**



4. Pickle shallot

While **chicken** cooks, peel and thinly slice **shallot** into rings. Zest **lemon**. Squeeze **1 tablespoon lemon juice** into a separate small bowl. Cut any remaining lemon into wedges. To lemon juice, whisk in **1 tablespoon oil, and a pinch each salt, pepper, and sugar.** Stir in **shallots**, and set aside to marinate.



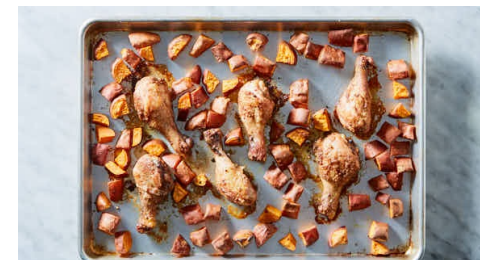
2. Prep sweet potatoes

Scrub **sweet potatoes**, halve lengthwise, then cut into 1-inch pieces (no need to peel). On a rimmed baking sheet, toss sweet potatoes with **2 tablespoons oil** and season generously with **salt and pepper.**



5. Make raita

Pick **cilantro leaves** from **stems**; thinly slice stems, keeping leaves whole. Peel and roughly chop **½ teaspoon garlic**. In a small bowl, stir together **sour cream, garlic, lemon zest, and cilantro stems.** Thin consistency of sauce by adding **1 teaspoon of water**, or more. Season to taste with **salt and pepper.**



3. Roast chicken

Place **chicken** between **sweet potatoes**. Roast on upper oven rack until chicken is golden brown and cooked through and sweet potatoes are tender, 35-40 minutes (no need to stir).



6. Toast pita & serve

Once **chicken** is cooked, lightly brush **pita** with **oil** on both sides. Place directly on oven rack and bake until lightly toasted, 3-5 minutes. Remove from oven and cut into wedges. Top **chicken** and **sweet potatoes** with **pickled shallots, cilantro leaves, and raita.** Serve with **pita** alongside and **any remaining lemon wedges** for squeezing over top. Enjoy!