



## Shake & Bake Drumsticks

with Sautéed Veggies & Sriracha Mayo



30-40min



4 Servings

Who doesn't love a recipe that involves a little shake and bake? Here, it makes quick work of breading chicken drumsticks before they get baked in the oven while you prepare the rest of the meal. Sweet corn and snow peas are the perfect accompaniment. A drizzle of a creamy Sriracha sauce adds a nice flavor boost that includes a bit of heat. Cook, relax, and enjoy!



## What we send

- scallions
- sriracha
- lime
- snow peas
- fresh cilantro
- corn on cob
- chicken drumsticks

## What you need

- coarse kosher salt
- freshly ground pepper
- olive oil
- sugar

## Tools

- medium 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 585.0kcal, Fat 33.2g, Proteins 42.6g, Carbs 29.8g



### 1. Bread drumsticks

Preheat oven to 450°F with rack in center position. Place a rimmed baking sheet in oven to preheat. Place **panko** in a large resealable bag and season with **salt** and **pepper**. In a large bowl, toss **drumsticks** with **1½ tablespoons oil**; season generously with **salt** and **pepper**. Add drumsticks to panko in bag, in batches, and shake to coat.



### 4. Make sriracha mayo

Squeeze **1 teaspoon lime juice** into a medium bowl. To the same bowl, add **mayonnaise, sriracha, 2 teaspoons oil, ½ teaspoon sugar** and stir to combine; season to taste with **salt** and **pepper**.



### 2. Bake drumsticks

Place **drumsticks** on the preheated baking sheet and bake in the oven until cooked through and golden brown, 25-30 minutes.



### 5. Sauté corn & snow peas

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **corn, snow peas, and scallion** to skillet and cook, stirring occasionally, until vegetables are tender and browned in spots, about 5 minutes.



### 3. Prep ingredients

Meanwhile, shuck **corn**, remove any silks, and cut **kernels** from cobs, cutting as close to the cob as possible. Trim stem ends from **snow peas**, then thinly slice crosswise. Trim ends from **scallions**, then thinly slice. Zest **lime**. Coarsely chop **cilantro stems** and **leaves** together.



### 6. Finish & serve

Remove skillet from heat and stir in **lime zest** and **¾ of the chopped cilantro**; season to taste with **salt** and **pepper**. Serve **drumsticks** with **veggies** alongside, drizzle all over with **sriracha mayo** and top with **remaining cilantro**. Enjoy!