



DINNERLY



Spiced Tomato Braised Chicken with Creamy Polenta

 30-40min  2 Servings

Delicious chicken drumsticks are treated to a spiced tomato bath for a quick braise that tenderizes and flavorizes! Ras el hanout—a north African spice blend—is the flavor driver, while a bed of creamy polenta acts as a delicious vehicle to gobble up every last drop of sauce. We've got you covered!

WHAT WE SEND

- ras el hanout
- garlic
- red onion
- quick-cooking polenta
- chicken drumsticks
- carrots
- tomato paste

WHAT YOU NEED

- coarse salt
- freshly ground pepper
- olive oil

TOOLS

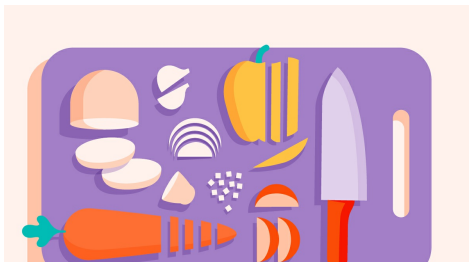
- large ovenproof skillet
- small saucepan

ALLERGENS

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

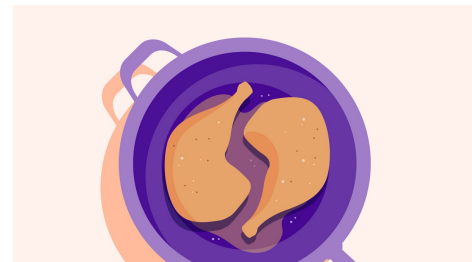
NUTRITION PER SERVING

Calories 506.0kcal, Fat 19.7g, Proteins 30.5g, Carbs 49.8g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Trim ends from **onion**, then halve, peel, and thinly slice. Peel and finely chop **2 large cloves garlic**. Trim ends from **carrot** and thinly slice (no need to peel).



2. Brown chicken

Pat **chicken** dry and cut 2 bone-deep slashes into the thickest part. In a small bowl, combine $\frac{1}{4}$ **teaspoon ras el hanout** with $\frac{1}{2}$ **teaspoon each salt and pepper**. Rub spice blend onto chicken and in slashes. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add chicken and cook until very brown all over, 6–7 minutes. Transfer to a plate.



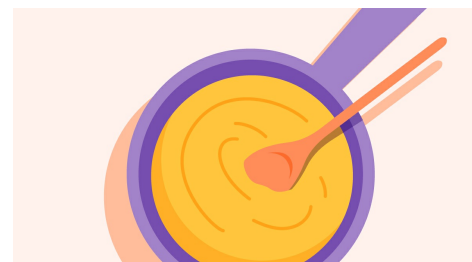
3. Make sauce

Add **onion & carrots** to skillet, cover, cook until softened, about 3 minutes. Uncover, cook until lightly browned, 2–3 minutes longer. Add **garlic, remaining ras el hanout, $\frac{1}{2}$ teaspoon salt, and a few grinds pepper**. Cook until fragrant, 1 minute. Add **2 tablespoons of tomato paste**, stir 1 minute. Add **1 cup water**; cook, scraping up browned bits. Bring to a boil.



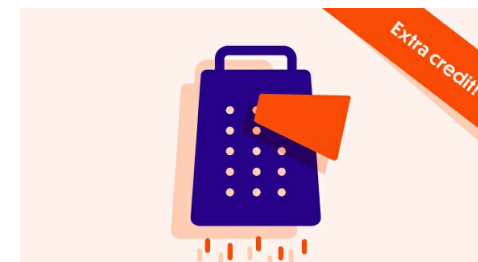
4. Braise chicken

Return **chicken** to skillet, skin-side up, adding **any accumulated juices**, and transfer to the oven. Braise until the skin is browned and crisp, and **sauce** is slightly reduced, 15–20 minutes.



5. Make polenta

Meanwhile, bring **2½ cups water** to a boil in a small saucepan. Whisk in **polenta** and $\frac{1}{4}$ **teaspoon salt** and bring to a boil. Reduce heat and simmer, stirring, until grains are tender, 5–7 minutes. Stir in **1 tablespoon oil** and **several grinds pepper**. Spoon onto plates and top with **chicken** and **sauce**. Sprinkle with **salt** and a **drizzle of olive oil**. Enjoy!



6. Hack

This soft and supple braised chicken dish, complete with a comforting bed of polenta is oh-so-satisfying. That said, a garnish of crumbled feta and toasted almonds feel like an addition worth considering if you want a little extra cream and crunch on top.