



Stewed Chicken Drumsticks

with Orzo & Olive-Parsley Relish



30-40min



2 Servings

Native to Sicily, Castelvetrano olives are a vibrant green olive with a mild—almost buttery—flavor. These little green gems grow on trees that thrive in dry, arid conditions, once the olives are mature, they're harvested and cured to remove any bitterness, then packed in brine ready to add a subtle flavor and delightful texture to sauces, relishes and for snacking!

What we send

- scallions
- chicken drumsticks
- garlic
- canned whole-peeled tomatoes
- chicken broth concentrate
- fresh parsley
- baby spinach

What you need

- kosher salt & ground pepper
- olive oil

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.

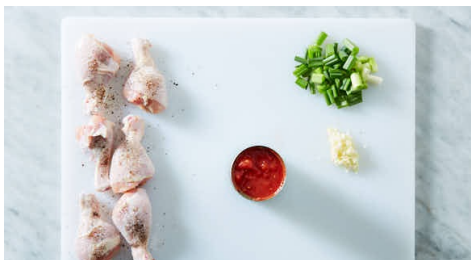
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 720.0kcal, Fat 38.0g, Proteins 45.0g, Carbs 40.0g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Trim ends from **scallions**, then cut crosswise into ½-inch pieces. Peel and finely chop **2 large garlic cloves**. Cut **tomatoes** in the can with kitchen shears until finely chopped. Pat **chicken** dry and season all over with **salt** and **pepper**.



4. Braise chicken

To pot with **orzo**, add **tomatoes, broth concentrate**, and **1½ cups water**, and bring to a boil over high. Return **chicken** to pot, seared side-up. Transfer pot to center oven rack. Braise, uncovered until chicken is cooked through and orzo is tender, about 20 minutes.



2. Sear chicken drumsticks

Heat **1 tablespoon oil** in a medium pot, preferably a Dutch oven, over high. Add **drumsticks** to pot and sear on one side until deep golden-brown, 3–5 minutes. Transfer to a plate.



5. Make olive-parsley relish

While **chicken and orzo** braises, coarsely chop **parsley leaves and stems** together. Coarsely chop **olives**, removing any pits if necessary. In a small bowl, combine parsley, olives, and **2 tablespoons oil**; season to taste with **salt and pepper**.



3. Toast orzo

Return pot to medium heat and add **1 tablespoon oil, scallions, orzo**, and **¼ teaspoon salt**. Cook, stirring, until orzo is toasted and scallions are tender, about 2 minutes. Add **garlic** and cook, stirring frequently, until fragrant, about 30 seconds.



6. Finish & serve

Transfer **chicken** to serving plates. Add **spinach** to pot and stir until wilted; season to taste with **salt and pepper**. Serve **chicken** with **orzo** alongside and sprinkle all over with **olive-parsley relish**. Enjoy!