

DINNERLY



Sticky Teriyaki Drumsticks with Roasted Carrots & Rice

 20-30min  4 Servings

Save the gas and the money you would use going to your local Japanese spot with this baked sticky teriyaki chicken! Juicy drumsticks are glazed in a sticky, sweet sauce and served with gingery roasted carrots and fluffy jasmine rice. We've got you covered!

WHAT WE SEND

- fresh ginger
- skin-on chicken drumsticks
- chili garlic sauce ¹⁷
- jasmine rice
- carrots

WHAT YOU NEED

- kosher salt & ground pepper
- sugar

TOOLS

- fine-mesh sieve
- large ovenproof skillet
- medium saucepan

ALLERGENS

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 600.0kcal, Fat 13.0g, Proteins 33.0g, Carbs 85.0g



1. Cook rice

Preheat oven to 450°F with a rack in the upper third. Rinse **rice** in a fine-mesh sieve until water runs clear. Combine rice, **2 cups water**, and **1 teaspoon salt** in a medium saucepan and bring to a boil. Reduce heat to low, cover and cook until rice is tender and water is absorbed, about 17 minutes. Cover to keep warm until ready to serve.



4. Roast chicken

Add **1 tablespoon oil**, **carrots**, and a **pinch of salt** to skillet. Cook, stirring occasionally, until carrots are browned in spots, 3–4 minutes. Add **ginger** and cook, about 30 seconds. Off heat, pour **sauce** over carrots, and top with **chicken and any juices**. Bake chicken on upper oven rack until golden brown and cooked through, 20–25 minutes.



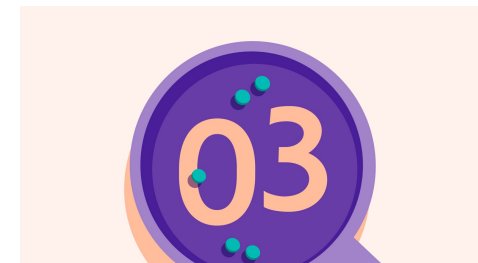
2. Prep ingredients & sauce

Trim ends from **carrots**, halve crosswise, then cut into ½-inch sticks (no need to peel). Peel and finely grate **ginger**. Pat **chicken** dry, and season all over with **2 teaspoons salt** and **several grinds of pepper**. In a small bowl, stir together **all of the teriyaki, chili sauce, ¼ cup sugar**, and **2 tablespoons water**.



5. Finish & serve

Fluff **rice** with a fork and serve **chicken** and **carrots** on top, with **sauce** spooned over top of chicken. Enjoy!



3. Brown chicken

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **chicken** and cook until golden brown on all sides, about 6 minutes. Transfer chicken to a plate (it will not be cooked through).



6. Take it to the next level

Make it really feel like you're indulging at your local Japanese haunt by steaming or boiling a batch of edamame pods and treating yourself to a quick app while your chicken bakes!