



MARLEY SPOON



Chile-Salsa Drumsticks

with Blistered Green Beans and Rice

 30-40min  2 Servings

Drumsticks are the new wings! Tossing them in a spicy, tangy dressing, post-roast, is a real game changer. Pickled jalapeños, cilantro, and garlic are chopped together on a cutting board to create the spicy base for the dressing, but a few pulses in a food processor if you have one handy will really speed things up. Blistered green beans are a delicious side. Cook relax, and enjoy!

What we send

- ½ lb green beans
- 12 oz pkg boneless, skinless chicken thighs
- garlic
- ¼ oz fresh cilantro
- 5 oz sushi rice
- 1 lemon
- 2 oz pickled jalapeños
- ¼ oz jerk seasoning ^{1,2}

What you need

- kosher salt & ground pepper
- olive oil

Tools

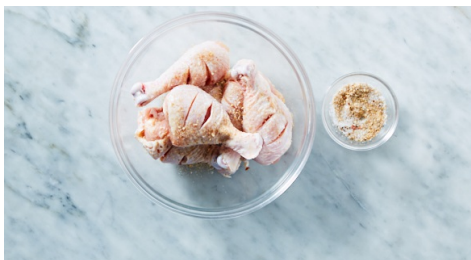
- fine-mesh sieve
- rimmed baking sheet
- small saucepan

Allergens

Soy (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 732kcal, Fat 39g, Carbs 52g, Protein 43g



1. Prep chicken

Preheat oven to 450°F with a rack in the upper third. Line a rimmed baking sheet with foil. Pat **chicken** dry; make 2 bone-deep slashes into the thick part of each drumstick. Transfer to a large bowl and add **½ tablespoon oil**. In a small bowl, combine **jerk seasoning** with **1 teaspoon salt** and **several grinds of pepper**. Add to chicken; toss to coat.



2. Roast & broil chicken

Transfer **chicken** to prepared baking sheet, spacing evenly apart. Roast in the upper third of oven until golden and crisp, about 30 minutes. Remove from oven and turn on broiler. Return chicken to upper oven rack and broil until lightly charred, 1-2 minutes (watch closely as broilers vary).



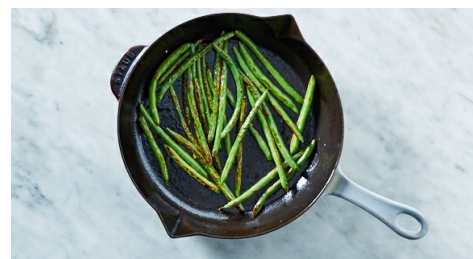
3. Cook rice

Meanwhile, rinse **rice** in a fine-mesh sieve until the water runs clear. Add to a small saucepan along with **1¼ cups water** and **¼ teaspoon salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 15 minutes. Keep covered until ready to serve.



4. Make dressing

Grate **½ teaspoon lemon zest**, then **juice the lemon** separately. Peel and thinly slice **2 large garlic cloves**. On a cutting board, combine **cilantro, garlic, lemon zest**, and **2 tablespoons of the jalapeños**; chop together until fine. Transfer to the large bowl; stir in **2 tablespoons lemon juice** and **3 tablespoons oil**. Season with **½ teaspoon salt**.



5. Blacken green beans

Trim stem ends from **green beans**. Heat a medium, heavy skillet until very hot and almost smoking. Toss **beans** with **1 tablespoon oil** and add to hot skillet. Cook over medium-high heat, stirring, until crisp-tender and blackened in spots, about 5 minutes. Transfer to a plate.



6. Finish & serve

Using tongs, lift **chicken** from baking sheet, and transfer to bowl of **dressing**, leaving fat behind on the baking sheet. Toss chicken with dressing to coat. Spoon **rice** onto plates and top with **chicken** and **beans**. Drizzle **any dressing** on top and serve with **remaining pickled jalapeños**. Enjoy!