

DINNERLY



REBOOT Buffalo Chicken Thighs with Buttered Corn & Roasted Carrots



30-40min



2 Servings

From its origins in Buffalo, NY, zingy buffalo sauce made its way into the mainstream (and our bloodstream) a long time ago. Let's be honest, we'd eat an old shoe with buffalo sauce on it, but here, we slather it on juicy chicken thighs. The side is evocative of our favorite childhood dinners: roasted carrots and buttered sweet corn. We've got you covered!

WHAT WE SEND

- 2 carrots
- 12 oz boneless, skinless chicken thighs
- 5 oz corn
- 3 oz Buffalo hot sauce

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- unsalted butter ⁷

TOOLS

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

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

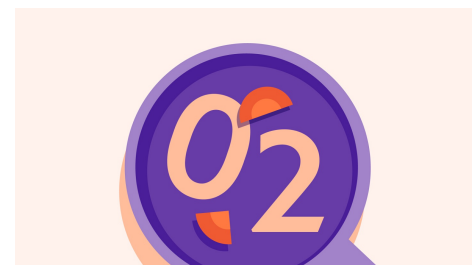
NUTRITION PER SERVING

Calories 419kcal, Fat 27g, Carbs 16g, Protein 27g



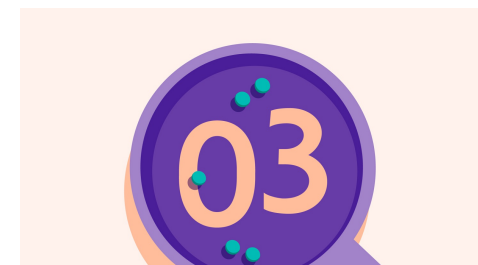
1. Prep ingredients

Preheat oven to 450°F. Trim ends from **carrots**, scrub, then cut into 1-inch pieces (no need to peel). Pat **chicken** dry.



2. Season chicken & carrots

Arrange **chicken** on one half of a rimmed baking sheet. Rub with **2 teaspoons oil**, and season with $\frac{1}{2}$ **teaspoon salt** and $\frac{1}{4}$ **teaspoon pepper**. In a medium bowl, toss **carrots** with **2 teaspoons oil** and a **pinch each salt and pepper**. Spread carrots on other half of baking sheet.



3. Roast

Roast **chicken** and **carrots** until chicken is just cooked through and carrots are tender and beginning to brown, about 15 minutes.



4. Cook corn

Meanwhile, bring a small saucepan of **salted water** to a boil. Add **corn** and cook until tender, about 5 minutes. Drain well and return to same saucepan. Toss with **1 tablespoon butter**. Season to taste with **salt** and **pepper**. In a small bowl, mash **remaining 2 tablespoons butter** with **all of the hot sauce**.



5. Finish & serve

Spread **spicy butter** over chicken and toss until butter is melted and chicken coated. Transfer to plates along with **any accumulated juices**. Serve with **carrots** and **corn**. Enjoy!



6. Make it ahead!

Make this already super-speedy dinner even speedier by getting ahead on prep. Things to do ahead and let chill in the fridge until you're ready to go: trim and cut carrots, prep chicken, make spicy butter.