



Roast Chicken Tikka Drumsticks

with Sweet Potatoes & Crispy Pita



30-40min



2 Servings

One-sheet dinners are a cook (and crowd!) pleaser. We roast chicken drumsticks with sweet potatoes tossed in garam masala—an aromatic Indian spice blend of cumin, coriander, cardamom, pepper, cinnamon, and clove. It's served with crispy pita, tangy pickled shallots and a creamy herb sauce. Cook, relax, and enjoy!

What we send

- chicken drumsticks
- sweet potatoes
- garam masala
- shallot
- cilantro
- lemon
- garlic
- 1,6,11
- 7

What you need

Tools

Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 900kcal, Fat 43g, Carbs 84g, Protein 48g



1. Marinate chicken

Preheat oven to 450°F with a rack in the upper third. Pat **chicken** dry. In a large bowl, toss chicken with **2 tablespoons oil**, **all of the garam masala**, **1 teaspoon salt**, and **a few grinds pepper**.



2. Prep sweet potatoes

Scrub **sweet potatoes**, halve lengthwise, then cut into 1-inch pieces (no need to peel). On a rimmed baking sheet, toss sweet potatoes with **1 tablespoon oil** and season generously with **salt** and **pepper**.



3. Roast chicken

Place **chicken** between **sweet potatoes**. Roast on upper oven rack until chicken is golden brown and cooked through and sweet potatoes are tender, about 30 minutes (no need to stir).



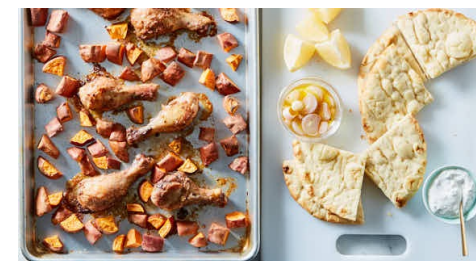
4. Pickle shallot

While **chicken** cooks, peel **shallot** and thinly slice **half of the shallot** into rings (save rest for own use). Zest **lemon**. Squeeze **1 tablespoon lemon juice** into a separate small bowl. Cut any remaining lemon into wedges. To lemon juice, whisk in **1 tablespoon oil**, and **a pinch each salt, pepper, and sugar**. Stir in shallots, and set aside to marinate.



5. Make raita

Pick **cilantro leaves** from **stems**; thinly slice stems, keeping leaves whole. Peel and roughly chop **½ teaspoon garlic**. In a small bowl, stir together **sour cream**, **garlic**, **lemon zest**, and **cilantro stems**. Thin consistency of sauce by adding **1 teaspoon of water** or more. Season to taste with **salt** and **pepper**.



6. Toast pita & serve

Once **chicken** is cooked, lightly brush **pita** with **oil** on both sides. Place directly on oven rack and bake until lightly toasted, 3–5 minutes. Remove from oven and cut into wedges. Top **chicken** and **sweet potatoes** with **pickled shallots**, **cilantro leaves**, and **raita**. Serve with **pita** alongside, and **any remaining lemon wedges** for squeezing over top. Enjoy!