

# MARLEY SPOON



## 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
- 1

## What you need

- kosher salt & ground pepper
- olive oil

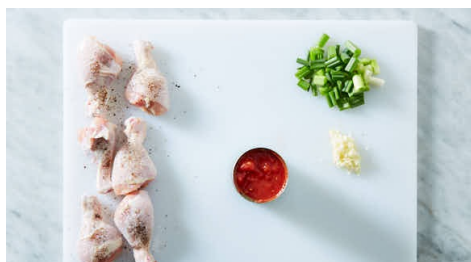
## Tools

### Allergens

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

### Nutrition per serving

Calories 720kcal, Fat 38g, Carbs 40g, Protein 45g



### 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!