

MARLEY SPOON



BBQ Chicken Drumsticks

with Creamy Potato & Green Bean Salad



30-40min



2 Servings

Some dishes are classic for a reason. This dish is like a taste of summer: crispy drumsticks lathered in bbq sauce, a creamy salad of potatoes and crisp green beans, and even some dill for a little brightness. The shallot are the perfect "icing on the cake," if you will.

What we send

- barbecue sauce
- red potatoes
- chicken drumsticks
- green beans
- shallot
- fresh dill
- Dijon mustard ¹⁷
- 3,6

What you need

- kosher salt & ground pepper
- white wine vinegar ¹⁷

Tools

- colander
- medium saucepan
- rimmed baking sheet
- small skillet

Allergens

Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 820kcal, Fat 49g, Carbs 54g, Protein 44g



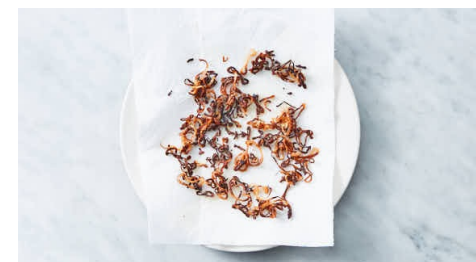
1. Prep beans & potatoes

Trim stem ends from **green beans**, then cut into 1-inch pieces. Scrub **potatoes**, then cut into 1-inch pieces.



2. Cook potatoes & beans

Add **potatoes** to a medium saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high heat; uncover and cook until just tender, 4-5 minutes. Add **green beans** and cook until beans are crisp-tender, 1-2 minutes. Drain and rinse with cold water. Arrange in a single layer on a plate. Transfer to freezer to chill for 10 minutes.



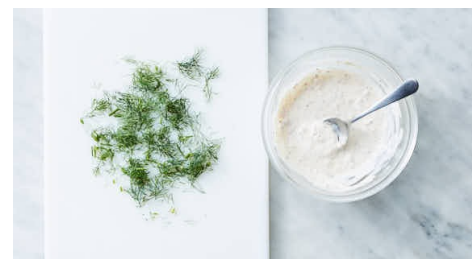
3. Fry shallots

Preheat broiler with a rack in the center of oven. Peel and thinly slice **shallot**, then finely chop 2 tablespoons. Heat **¼ inch oil** in a small skillet over medium-high. Add sliced shallots and cook, stirring frequently with a fork, until lightly golden, 3-5 minutes (they will darken and crisp as they cool). Place on a paper towel-lined plate; season with **salt**.



4. Broil chicken

Pat **chicken** dry, then season all over with **2 teaspoons oil**, **1 teaspoon salt**, and **a few grinds pepper**. Place chicken on a rimmed baking sheet. Broil, flipping halfway through, until golden-brown and cooked through, 12-15 minutes. Brush chicken on both sides with **barbecue sauce**. Broil until browned, about 2 minutes per side (watch closely as broilers vary).



5. Make dressing

Roughly chop **dill leaves** and **tender stems** together. In a medium bowl, combine **mayonnaise**, **Dijon mustard**, **chopped shallots**, and **2 teaspoons vinegar**. Season to taste with **salt** and **pepper**.



6. Finish & serve

Add **chilled potatoes and green beans**, and **dill** to bowl with **dressing**. Toss to coat. Season to taste with **salt** and **pepper**. Serve **potato salad** topped with **fried shallots** and **BBQ drumsticks** alongside. Enjoy!