



LOW CARB

Sesame-Lime Roasted Drumsticks

with Sautéed Baby Bok Choy



30-40min



2 Servings

Sticky sweet honey, fresh ginger, citrusy lime, toasted sesame oil, scallions, and garlic come together to make these chicken drumsticks stand out from the rest.

What we send

- 1
- 1
- ½ lb baby bok choy

What you need

- kosher salt & ground pepper
- white wine vinegar

Tools

- skillet
- microplane or grater
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 710kcal, Fat 53g, Carbs 22g, Protein 41g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Peel and finely grate **1 teaspoon garlic** and **½ teaspoon ginger**, keeping them separate. Trim ends from **scallions**, then thinly slice, keeping dark greens separate. Cut **bok choy** in half lengthwise (cut into quarters if large), and rinse to remove any grit, if necessary.



4. Make dressing

In a small bowl, whisk together **1 tablespoon vinegar**, **2 tablespoons neutral oil**, **remaining garlic**, **a pinch of salt**, and **a few grinds pepper**.



2. Make sesame-lime glaze

Finely grate **2 teaspoons lime zest** and squeeze **2 tablespoons lime juice** into a medium bowl. Add **honey**, **ginger**, **sesame oil**, **scallion whites** and **light greens**, **½ teaspoon of the garlic**, **2 tablespoons neutral oil**, **½ teaspoon salt**, and **a few grinds pepper**; stir to combine. Reserve 1 tablespoon of the glaze in a small bowl for step 6.



5. Cook bok choy

Heat **1 tablespoon neutral oil** in a medium skillet over medium-high. Add **bok choy** and cook until golden in spots, about 2 minutes. Add **2 tablespoons water**; cover and cook until water is evaporated and bok choy is tender, about 1 minute. Remove from heat and pour **dressing** into skillet, stirring to coat bok choy.



3. Bake drumsticks

Lightly **oil** a rimmed baking sheet. Place **drumsticks** on prepared baking sheet in a single layer. Rub **half of the glaze** all over drumsticks. Bake in upper third of oven until underside is browned, 8-10 minutes. Flip chicken and brush with remaining glaze. Bake until browned underneath and cooked through, 9-12 minutes more.



6. Finish & serve

Serve **drumsticks** and **bok choy** with **reserved sesame-lime glaze** drizzled over top of drumsticks. Sprinkle with **sesame seeds** and **remaining scallions**. Enjoy!