



Parmesan Oven-Fried Chicken

with Creamy Braised Zucchini



30-40min



2 Servings

Parmesan is the perfect crusty coating for juicy chicken drumsticks. The drumsticks are dipped in egg, then pressed into a mixture of finely grated Parmesan, lemon zest, salt, and pepper and then baked, creating a Parm frico crust that is rich, nutty, and crunchy.

What we send

- chicken drumsticks
- fresh basil
- zucchini
- Parmesan
- mascarpone
- garlic
- lemon

What you need

- kosher salt & ground pepper
- olive oil

Tools

- rimmed baking sheet
- saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 630kcal, Fat 43g, Carbs 5g, Proteins 54g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Peel and finely grate **½ teaspoon garlic**. Finely grate **Parmesan**. Finely grate **1 teaspoon lemon zest**; separately squeeze **1 teaspoon juice** into a small bowl. Pick **basil leaves** from stems; stack, roll, and finely chop leaves. Trim ends from **zucchini**; cut in half lengthwise, then cut into ½-inch-thick half moons.



4. Braise zucchini

Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **zucchini** and cook until golden, 2-3 minutes. Stir in **remaining garlic, 3 tablespoons of the mascarpone**, and **2 tablespoons water**. Season with **¼ teaspoon salt** and **a few grinds pepper**. Reduce heat to low, cover, and cook until zucchini is very tender, 6-7 minutes. Season to taste with **salt**.



2. Prep coating

Lightly **oil** a rimmed baking sheet. Beat **1 large egg** in a shallow bowl; season with **salt** and **pepper**. In a second shallow bowl, combine **Parmesan, lemon zest, ¼ teaspoon of the garlic, and a few grinds pepper**. Pat **chicken** dry. Dip chicken into egg, then press into Parmesan mixture, tapping off excess. Arrange in a single layer on the prepared baking sheet.



5. Make sauce

In a small bowl, whisk together **lemon juice, remaining mascarpone, 1 teaspoon water**, and **2 teaspoons of the basil**. Season to taste with **salt** and **pepper**.



3. Bake chicken

Bake chicken on the center oven rack until browned and cooked through, flipping chicken once, 25-30 minutes.



6. Finish & serve

Place **chicken** on plates. Stir **1 teaspoon of the basil** into **zucchini**, then spoon onto plates with **chicken**. Sprinkle **remaining basil** on top and drizzle **sauce** over **chicken**. Enjoy!