



Glazed Sesame Drumsticks

with Miso-Butter Carrots and Spinach



30-40min



2 Servings

A simple glaze works wonders on chicken drumsticks, which are twice baked for a sweet and sticky finish, and then dipped in sesame seeds for a trifecta of flavor, texture, and flair. Carrots and baby kale are sautéed in a decadent miso-butter for a silky side, all served on top of jasmine rice. Cook, relax, and enjoy!

What we send

- 5 oz jasmine rice
- 12 oz pkg boneless, skinless chicken thighs
- 2 carrots
- 1 oz rice vinegar
- 5 oz baby spinach
- 1 oz fresh ginger
- ¼ oz pkt toasted sesame seeds ¹
- 0.63 oz miso paste ²
- 2 oz hoisin sauce ^{1,2,3}

What you need

- coarse kosher salt
- freshly ground pepper
- sugar

Tools

- fine-mesh sieve
- medium skillet
- rimmed baking sheet
- small saucepan

Allergens

Sesame (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 730kcal, Fat 21g, Carbs 99g, Protein 42g



1. Make rice

Preheat oven to 450°F with top rack 6 inches from heat source. Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small saucepan, add **1¼ cups water** and a **pinch of salt**, and bring to a boil. Cover, and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to use.



4. Cook carrots

Heat **1 teaspoon oil** in a medium skillet over medium-high. Add **carrots** and a **pinch of salt**; cook, stirring, 1 minute. Add **3 tablespoons water**. Cover and cook over medium until water is evaporated, and carrots are tender and just begin to brown, 5-6 minutes. Add **kale** and toss until wilted. Add **miso-butter** and toss to combine. Cover and remove from heat.



2. Roast chicken

Lightly **oil** a rimmed baking sheet. Pat **chicken** dry, then season all over with **¾ teaspoon salt** and **several grinds pepper**. Add **chicken** to baking sheet and roast until golden and cooked through, about 25 minutes.



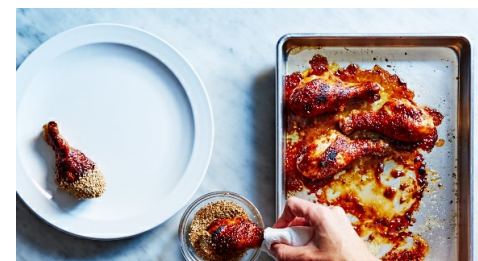
5. Glaze chicken

Turn on broiler. In a small bowl, combine **hoisin sauce**, **ginger**, and **remaining rice vinegar**. Coat chicken in **half of the glaze**. Broil on top rack until glaze is bubbling and lightly caramelized, about 2 minutes (watch closely as broilers vary). Brush with **remaining glaze** and broil again until bubbling and caramelized, 1-2 minutes.



3. Prep ingredients

Meanwhile, in a small bowl, mash **all of the butter** and **2 teaspoons miso** (save rest for own use) together until smooth. Stir in **1½ teaspoons rice vinegar** and **1 teaspoon sugar**. Peel and grate or finely chop **ginger**. Peel **carrots** and cut into ¼-inch thick slices on an angle.



6. Dip chicken

Place **sesame seeds** in a small bowl. Hold ends of **drumsticks** with a paper towel and dip large ends into **sesame seeds** to coat; transfer to plates. Add **¼ cup hot water** to baking sheet and use a metal spatula to scrape up any **glaze** stuck to the sheet. Pour **pan sauce** into a bowl and serve alongside **chicken** with **carrots**, **kale**, and **rice**. Enjoy!