

DINNERLY



Miso-Tamari Drumsticks with Green Beans & Rice



30-40min



2 Servings

Juicy chicken drumsticks are roasted, glazed with a sweet-savory sauce, then roasted again to ensure a golden-brown skin. Served alongside fluffy rice with charred green beans, this is simple cooking that makes life easy, but also really delicious. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 lb pkg chicken drumsticks
- ½ lb green beans
- garlic (use 2 large cloves)
- 1 oz white miso ¹⁶
- ½ oz tamari in fish-shaped pod ⁶
- ½ oz toasted sesame oil ¹¹

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil, such as vegetable
- butter ⁷
- white wine vinegar (or apple cider vinegar) ¹⁷
- sugar

TOOLS

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

ALLERGENS

Wheat (1), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 680kcal, Fat 28g, Carbs 72g, Proteins 35g



1. Cook rice

Preheat oven to 450°F with a rack in the upper third. Rinse **rice** in a fine-mesh sieve until the water runs clear. Drain and transfer to a small saucepan. Add **1¼ cups water** and **¾ teaspoon salt**; bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Cover to keep warm.



2. Roast chicken

Pat **chicken** dry and place on a rimmed baking sheet, then drizzle lightly with **neutral oil**. Bake on upper oven rack until golden on bottom, 10-12 minutes. Meanwhile, trim and discard ends from **green beans**. In a medium bowl, toss green beans with **1 tablespoon neutral oil**, then season with **salt** and **pepper**; set aside.



3. Make glaze

Meanwhile, peel and finely chop **1 teaspoon garlic**. Melt **2 tablespoons butter** in a small skillet over medium-high. Whisk in **miso**, **tamari**, **chopped garlic**, **1 tablespoon each vinegar and sugar**, and **1 teaspoon sesame oil**. Cook, whisking, until glaze is smooth and slightly thickened, 1-2 minutes. Reserve **1 tablespoon of the glaze** in a small bowl for serving.



4. Cook green beans

Flip **chicken**, push to one side of baking sheet, and brush with **remaining glaze**. Add **green beans** to other side of baking sheet. Roast until chicken is cooked through, glaze is caramelized, and green beans are tender and browned in spots, 7-9 minutes.



5. Finish & serve

Whisk in **1 teaspoon water** at a time into **reserved glaze** until thin enough to drizzle. Fluff rice, then serve with **miso-tamari drumsticks** and **green beans** alongside. Drizzle **thinned glaze** over top. Enjoy!



6. Take it to the next level

Fluffy rice makes for an ideal complement to these saucy drumsticks. Even better, add a fragrant kick to your rice by sautéing some garlic and ginger in the saucepan before cooking the rice in step 1.