



**NO ADDED GLUTEN**

**ONE POT**

## Lemon-Chicken Drumsticks

with Potatoes & Kale



30-40min



2 Servings

One-pan dinners mean easy clean-up—and the best ones offer a nice variety of flavors and colors on the plate. We toss potatoes and chicken with garlic, lemon, and Kashmiri chili powder, which adds warm heat and a vibrant hue. Once seasoned, all is roasted in one skillet until perfectly golden and crisp. Hearty Tuscan kale is tossed into the mix just at the end.



## What we send

- 2 Yukon gold potatoes
- garlic (use 2 large cloves)
- 1 lemon
- 1½ lb pkg chicken drumsticks
- Kashmiri chili powder (use ½ tsp)
- 1 bunch Tuscan kale

## What you need

- coarse kosher salt
- olive oil

## Tools

- microplane or box grater
- large ovenproof skillet (preferably cast-iron)

**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 950.0kcal, Fat 50.0g, Proteins 73.0g, Carbs 52.0g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the center position. Scrub and cut **potatoes** into ¾-inch pieces. Peel and finely chop **2 large garlic cloves**. Finely grate ¼ **teaspoon lemon zest**, then cut lemon in half.



### 4. Prep kale

Meanwhile, strip **kale leaves** from stems, discard stems. Wash and dry leaves and cut into thin strips. Wash and dry chicken bowl, then add kale, **chopped garlic, ½ teaspoon salt, and 1 tablespoon each oil and water**. Use your hands to massage the leaves 10-12 times to soften.



### 2. Season chicken & potatoes

Pat **chicken** dry. Using a knife, make 1-2 deep cuts into top of drumsticks at the thickest part, cutting to the bone. In a large bowl, combine **lemon zest, ½ teaspoon of the Kashmiri chili powder, 1 teaspoon salt, and 2 tablespoons oil**. Add chicken and **potatoes**; rub to coat.



### 5. Add kale

Remove skillet from oven and transfer cooked **chicken drumsticks** to a plate; cover to keep warm. Set **roasted lemon** aside and stir **potatoes** to loosen. Add **seasoned and softened kale mixture** to skillet and return to oven. Roast kale and potatoes together until kale is wilted, about 3 minutes.



### 3. Start pan roast

Heat a large ovenproof skillet, preferably cast-iron, over medium-high. Add **chicken and potatoes** and any **oil** from bowl. Cook, undisturbed, until lightly browned on one side, about 5 minutes. Turn chicken only, add **1 lemon half** (save remaining lemon for own use). Roast on center oven rack, turning potatoes halfway through, until chicken is golden and cooked through, about 20 minutes.



### 6. Finish & serve

Carefully transfer hot skillet to a heatproof surface and squeeze some **roasted lemon juice** (pick out seeds first) over **kale and potatoes**. Serve **drumsticks** on top of **kale and potatoes** (and any browned bit from skillet), drizzled with **any remaining roasted lemon juice**. Enjoy!