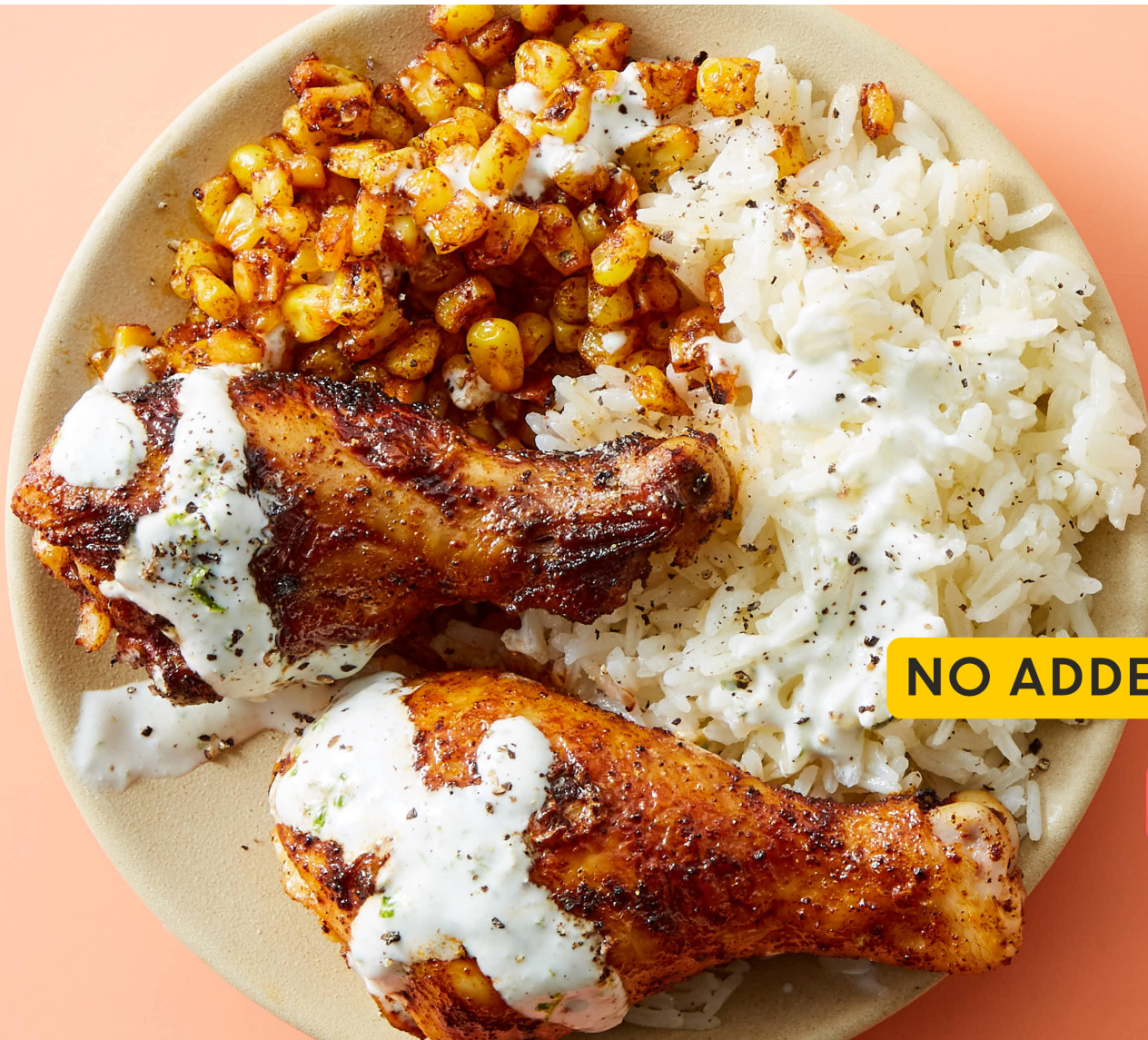


# DINNERLY



**NO ADDED GLUTEN**

**FAST**

## Chili-Lime Drumsticks with Garlic Rice & Lime Sour Cream



20-30min



2 Servings

Is it just us, or are chicken drumsticks highly underrated?? They're juicy, flavorful, quick-cooking, and basically begging you to eat with your hands. We cover them in a combo of lime zest and our chorizo-chili spice blend, then broil them for just the right char-to-tenderness ratio. Served with a cool lime sour cream, they're literally finger-lickin' good. We've got you covered!

### WHAT WE SEND

- garlic (use 1 large clove)
- 1 lime
- chorizo chili spice blend (use 1 Tbsp)
- 1 lb pkg chicken drumsticks
- 5 oz jasmine rice
- 5 oz corn
- 5 oz corn
- 1 oz pkt sour cream <sup>7</sup>

### WHAT YOU NEED

- neutral oil, such as vegetable
- kosher salt & ground pepper

### TOOLS

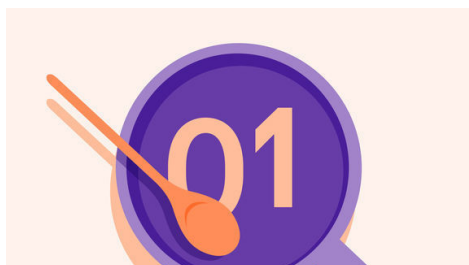
- box grater or microplane
- small saucepan
- rimmed baking sheet

### ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

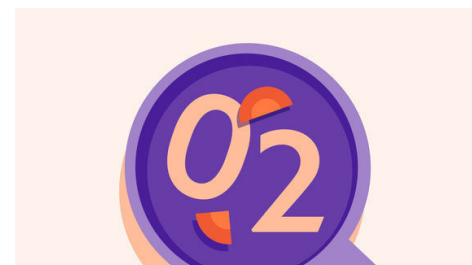
### NUTRITION PER SERVING

Calories 870kcal, Fat 39g, Carbs 74g, Protein 51g



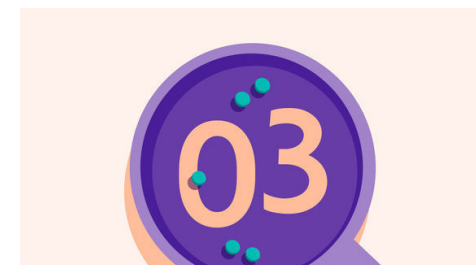
#### 1. Marinate drumsticks

Peel and finely chop **1 teaspoon garlic**. Finely grate **¼ teaspoon lime zest**, then separately squeeze **2 teaspoons lime juice** into a medium bowl; cut **any remaining lime** into wedges. Whisk **1 tablespoon of the chorizo chili spice**, **1 tablespoon oil**, and **a pinch each salt and pepper** into bowl with lime juice. Add **drumsticks** to bowl and toss to coat; set aside to marinate.



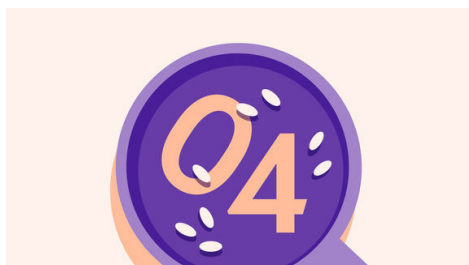
#### 2. Cook rice

Heat **2 teaspoons oil** in a small saucepan over medium-high. Add **rice** and **1 teaspoon chopped garlic**; cook, stirring, until rice is toasted, about 2 minutes. Stir in **½ teaspoon salt** and **1¼ cups water**; bring to a boil. Reduce heat to low, cover, and cook until rice is tender and liquid is absorbed, about 17 minutes. Cover to keep warm off heat until ready to serve.



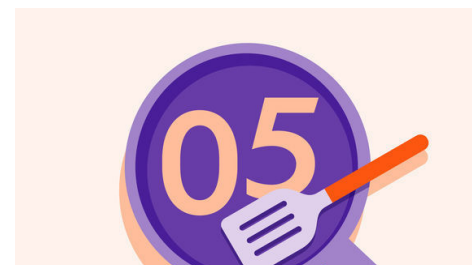
#### 3. Broil drumsticks

Meanwhile, preheat broiler with a rack in the center. Transfer **chicken** to a rimmed baking sheet and broil on center rack, until golden, flipping halfway through, 12–15 minutes (watch closely).



#### 4. Prep corn & sour cream

In a medium bowl, toss **corn** with **2 teaspoons oil** and **a pinch each salt and pepper**. In a small bowl, combine **sour cream** and **lime zest**. Slightly thin sour cream by mixing in **1 teaspoon water** at a time, as needed; season to taste with **salt** and **pepper**.



#### 5. Finish & serve

Add **corn** to baking sheet with **chicken**; broil on center oven rack until **corn** is browned in spots and chicken is cooked through, about 2 minutes. Fluff **rice** with a fork. Serve **chili-lime drumsticks** with **garlic rice** and **corn** alongside. Drizzle all over with **lime sour cream**. Squeeze **lime wedges** over top, if desired. Enjoy!



#### 6. Stretch it out!

You can stretch out this meal to add more servings by stripping the chicken meat from the bone and loading it up into corn tortillas. Then use the corn and sour cream as taco toppings, along with other favorites like guacamole and chopped tomatoes.