



Oven Fried Peanut Chicken with Potato-Toma...

 20-30min  2 Servings

This menu is a tribute to a summertime picnic, where the food is no-fuss and still tastes wonderful. The delicious peanut-crusted chicken is just as juicy as classic fried chicken, but has a lot less grease. Scoring the thighs before popping them in the oven shortens the bake time, making this the perfect quick and hearty picnic meal.

What we send

- paprika
- Bell & Evans bone in chicken thighs
- Bell & Evans chicken drumsticks
- white potatoes
- grape tomatoes
- fresh parsley
- shallot

What you need

- coarse salt
- freshly ground black pepper
- egg ³
- olive oil

Tools

- colander
- medium saucepan
- rimmed baking sheet

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

Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 860.0kcal



1. Prepare breading

Preheat oven to 425°F. Finely chop peanuts, mix in medium bowl with panko, paprika and 1/4 teaspoon salt. Mix in 1 tablespoon olive oil.



2. Prep chicken

Pull skin off each thigh and make two cuts crosswise (about 1/2" between them) on the middle of each, completely down to the bone.



3. Coat chicken

Whisk egg and season with salt and pepper. Place chicken in egg to coat entirely. Remove chicken from egg and put into peanut mixture. Cover with mixture and press gently to adhere on all sides.



4. Bake chicken

Place on a rimmed baking sheet and bake in oven until meat juices run clear, about 20 minutes.



5. Cook potatoes

Meanwhile, cut the potatoes into quarters. Place in a medium saucepan with enough water to cover by 1 inch. Add 1 teaspoon salt to the water and bring to a boil. Lower heat and simmer until tender, about 10-15 minutes. Drain.



6. Toss salad together

Cut tomatoes in 1/2. Remove leaves from parsley stems and chop coarsely. Remove ends from shallot, halve, peel and thinly slice crosswise. Toss all with hot potatoes. Drizzle with 2 tablespoons olive oil, season generously with salt and pepper. Serve with chicken.