



Glazed Sesame Drumsticks

with Miso-Butter Carrots and Kale



40 minutes



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

- ¾ cup jasmine rice
- 1¼ lb chicken drumsticks
- 2 pats butter²
- 1 oz white miso (use 2 tsp)³
- 1 oz rice vinegar
- 1 oz fresh ginger
- 8 oz carrots
- 3 oz baby kale
- 2 oz hoisin sauce^{1,3}
- 2 Tbsp toasted sesame seeds

What you need

- coarse salt
- neutral oil such as vegetable, safflower, or canola
- freshly ground pepper
- sugar

Tools

- fine-mesh sieve
- small saucepan
- rimmed baking sheet
- microplane or grater
- medium skillet

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

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

Nutrition per serving

Calories 727kcal, Fat 21.4g, Proteins 41.9g, Carbs 99.3g



1. Make rice

Preheat oven to 450°F with top rack 4-6 inches from heat source. Rinse **rice** under running water until water runs clear. Transfer to a small saucepan, add **1¼ cups water** and a **pinch salt**, and bring to a boil. Reduce heat to low, cover, and cook 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 salt**; cook, stirring, 1 minute. Add **3 tablespoons water**. Cover and cook over medium until carrots are tender and just begin to brown, and water is evaporated, 5-6 minutes. Add **kale** and toss just to wilt. Add **miso-butter** and toss to combine. Cover and remove from heat.



2. Roast chicken

Lightly rub a small rimmed baking sheet with **oil**. 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 the glaze**. Broil 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 **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 slices on the bias.



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!

Questions about the recipe? Cooking hotline: **866.228.4513** (Mon - Fri 9AM-9PM)

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