



HOME CHEF

# Chicken Drumsticks a la Brasa

With Sweet Potato Fries and a Jalapeño-Garlic Dipping Sauce



Pollo a la Brasa is a Peruvian dish consisting of succulent roasted, blackened chicken served with a side of French fries, salad, and a spicy mayonnaise dipping sauce. We keep the flavors the same in our vinegar-based marinade—lime, paprika, and cumin—but update it by using drumsticks and serving alongside crispy sweet potato fries that taste stellar with our jalapeño-garlic mayo. Bam.

## OVERVIEW



TIME TO PREPARE



EASY RECIPE



MEDIUM SPICE



DAYS BEST COOKED BY

## NUTRITION

Calories: 842  
Carbohydrates: 63g  
Fat: 48g  
Protein: 45g  
Sodium: 995mg  
*per serving*

## DIETARY



GLUTEN-FREE



NUT-FREE

## DRINK PAIRING

Peru's signature cocktail is the delicious pisco sour: shake 2 oz. pisco, 1 oz. lime juice, and ½ oz. simple syrup with ice and strain into a highball glass. Garnish with 3 drops of Angostura bitters and a lime wheel.

## INGREDIENTS

2 Garlic Cloves  
1 Sweet Potato  
1 Lime  
1 Jalapeño Pepper  
8 Cilantro Sprigs  
6 Chicken Drumsticks  
2 Tbsp. White Wine Vinegar  
1 Tbsp. Cumin  
1 Tbsp. Paprika  
2 oz. Mayonnaise  
1 oz. Sour Cream

## WHAT YOU NEED

Olive Oil  
Salt  
Pepper  
Cooking Spray

## EQUIPMENT

Baking Sheet  
2 Mixing Bowls

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## Prepare the Ingredients

Preheat oven to 425 degrees. Prepare a baking sheet with foil and spray with **cooking spray**. Thoroughly rinse produce and pat dry. Mince **garlic**. Scrub and cut **sweet potatoes** into ½” thick fries. Halve **lime**. Juice one half and cut other half into quarters. Stem **jalapeño**, cut in half, seed, and mince. Stem **cilantro** and mince. Rinse **chicken** and pat dry.



## Marinate the Chicken

In a mixing bowl, combine the **white vinegar** (reserving 1 tsp. for dipping sauce), **cumin**, **paprika**, half of the **garlic**, 3 Tbsp. **olive oil**, and a pinch of **salt and pepper**. Add **chicken** to marinade and mix to coat completely and generously. *Chef Tip: Get down and dirty! Use your hands to rub seasonings all over chicken and even work some under the skin for maximum flavor enhancement. Always make sure to wash your hands thoroughly after handling raw meat.*



## Roast Potatoes and Chicken

Place **sweet potato fries** on half of baking sheet. Toss with ½ tsp. **olive oil** and season with **salt and pepper**. Add **chicken** to other half of baking sheet and place in oven. Cook for 20 minutes or until the sweet potatoes are tender and lightly browned and the chicken has reached a minimum internal temperature of 165 degrees. Turn on broiler and brown under broiler for about 2 minutes, until charred. Be sure to keep a close watch on chicken and sweet potatoes while under broiler to avoid burning.



## Make the Sauce

In a small mixing bowl, combine **mayonnaise**, **sour cream**, **cilantro**, **lime juice**, reserved 1 tsp. **white vinegar**, remaining **garlic**, **minced jalapeño peppers** (to taste—can be very spicy) and ½ tsp. **olive oil**. Season with a pinch of **salt and pepper**. Stir to combine and set aside.



## Plate the Dish

Pile **fries** on plate. Place **chicken drumsticks** on the plate next to fries. Put a bowl of **sauce** on the side so it can be used for dipping drumsticks. Serve with remaining **lime quarters**.