

# Gourmet

THE MAGAZINE OF GOOD LIVING



# GOURMET EVERY DAY QUICK KITCHEN



**35**  
MINUTES

## TORTILLA CHICKEN DRUMSTICKS

SERVES 4 (MAIN COURSE)

ACTIVE TIME: 20 MIN START TO FINISH: 1 HR

*Tortilla chips go well with more than just salsa, and if you're looking for crunchy drumsticks, why not start with a coating that's particularly crunchy in the first place?*

- 8 oz lightly salted corn tortilla chips
- 4 tsp chili powder, divided
- 1 tsp ground cumin
- 1 large egg
- 2½ lb chicken drumsticks (about 10)

ACCOMPANIMENT: lime wedges

- ▶ Preheat oven to 450°F with rack in middle. Oil a large 4-sided sheet pan.
- ▶ Pulse chips, 2 tsp chili powder, cumin, and ¼ tsp salt in a food processor until coarsely ground, then transfer to a shallow dish.
- ▶ Whisk egg and remaining 2 tsp chili powder in a bowl.

- ▶ Season chicken with ½ tsp salt. Dip drumsticks in egg, letting excess drip off, then coat with crumbs, pressing to help them adhere. Transfer to sheet pan.
- ▶ Bake, without turning, until cooked through, 40 to 45 minutes. Let stand, uncovered, 5 minutes.

SERVE WITH: roasted potato wedges with cilantro-lime mayonnaise (recipe follows)

## ROASTED POTATO WEDGES WITH CILANTRO-LIME MAYONNAISE

SERVES 4

ACTIVE TIME: 15 MIN START TO FINISH: 45 MIN

*Thick-cut seasoned potatoes can be roasted along with tortilla chicken drumsticks (recipe precedes). The mayonnaise works as a zesty dip for both, so you may want to double the amount.*

FOR POTATOES

- ½ tsp ground cumin
- ½ tsp dried oregano

- 3 Tbsp olive oil
- 2 lb baking potatoes (about 4 medium), each cut into 8 wedges

FOR CILANTRO-LIME MAYONNAISE

- ½ cup mayonnaise
- ¼ cup sour cream
- 2 Tbsp finely chopped cilantro
- 2 tsp grated lime zest
- 1 Tbsp fresh lime juice

ROAST POTATOES: Put a 4-sided sheet pan in lower third of oven and preheat oven to 450°F.

▶ Stir cumin, oregano, and ¾ tsp salt into oil in a large bowl. Add potatoes and toss. Arrange potatoes, cut sides down, in 1 layer in hot pan and roast, turning once, until golden, about 40 minutes.

MEANWHILE, MAKE MAYONNAISE: Stir together mayonnaise, sour cream, cilantro, lime zest and juice, and ¼ tsp salt in a small serving bowl.

▶ Serve potatoes with mayonnaise. >