

Yuzu Koshu-Glazed Chicken Drumsticks

with Shiitake Mushroom, Turnip & Rice Salad

In this delicious, autumnal dish, you'll be using yuzu koshu, a traditional Japanese ingredient. It's an incredibly flavorful seasoning made from chiles, salt and the peel of the yuzu (an aromatic citrus fruit grown in East Asia). Yuzu, like most citrus, is at its juiciest and ripest during the colder months. In yuzu koshu, the brightness of the citrus zest balances the spiciness of the chiles, creating a complex heat with hints of sweetness. It's so good, we're using it twice in this dish: once in the salad dressing and once to glaze succulent chicken drumsticks.



Ingredients

- 6 Chicken Drumsticks
- ½ Cup Jasmine Rice
- 4 Ounces Shiitake Mushrooms
- 6 Ounces Turnips
- 2 Scallions

Knick Knacks

- 1 1-Inch Piece Ginger
- 2 Tablespoons Mirin
- 2 Tablespoons Ponzu Sauce
- 1 Tablespoon Sesame Oil
- 1 Teaspoon Yuzu Koshu
- 1 Teaspoon Togarashi-Sesame Spice Blend
(Ichimi Togarashi, Black Sesame Seeds & White Sesame Seeds)

Makes 2 Servings

About 700 Calories Per Serving

Cooking Time: 35 to 45 minutes



1



Roast the chicken:

Preheat the oven to 450°F. Place the **chicken drumsticks** on a sheet pan and drizzle with olive oil. Top with **all but a pinch of the togarashi-sesame spice blend** and season with salt and pepper; toss to thoroughly coat. Arrange the seasoned chicken drumsticks in a single, even layer and roast in the oven 30 to 32 minutes, or until browned and cooked through (the juices should run clear).

2



Prepare the ingredients:

While the chicken roasts, wash and dry the fresh produce. Remove and discard the stems of the shiitake mushrooms; thinly slice the caps. Trim off and discard the roots of the scallions; thinly slice the scallions, separating the white bottoms and green tops. Peel the turnips; cut the turnips lengthwise into wedges. Peel and mince the ginger. In a small bowl, whisk together the **mirin, ponzu sauce, sesame oil** and **as much of the yuzu kosho as you'd like**, depending on how spicy you'd like the dish to be.

3



Cook the rice:

While the chicken continues to roast, in a small pot, heat 2 teaspoons of oil on medium until hot. Add **half the ginger** and cook, stirring occasionally, 1 to 2 minutes, or until fragrant. Add the **rice** and **1 cup of water**; bring the mixture to a boil. Once boiling, cover and reduce the heat to low. Simmer 11 to 12 minutes, or until the water is absorbed and the rice is tender. Remove from heat and fluff the finished rice with a fork.

4



Cook the mushrooms & turnips:

While the chicken roasts and the rice cooks, in a medium pan (nonstick, if you have one), heat 2 teaspoons of oil on high until hot. Add the **shiitake mushrooms** and **turnips** and season with salt and pepper. Cook, stirring occasionally, 8 to 10 minutes, or until browned. Add the **remaining ginger** and **white parts of the scallions**; cook 2 to 3 minutes, or until fragrant. Transfer to a large bowl and set aside to cool. Wipe out the pan.

5



Dress the rice, mushrooms & turnips:

Add **2 tablespoons of the yuzu kosho mixture** to the bowl of **cooked mushrooms and turnips**. Add the **cooked rice** and toss to thoroughly coat; season with salt and pepper to taste.

6



Glaze the chicken & plate your dish:

Heat the same pan used to cook the mushrooms and turnips on medium-high until hot. Add the **roasted chicken drumsticks** and **remaining yuzu kosho mixture**; toss to coat. Cook, tossing occasionally, 1 to 2 minutes, or until the drumsticks are completely coated. Divide the **chicken** and **mushroom-turnip-rice salad** between two dishes. Garnish with the **green parts of the scallions** and **remaining togarashi-sesame spice blend**. Enjoy!