

ROASTED CHILI GARLIC TERIYAKI CHICKEN LEGS

*with a mango quinoa
salad*

INGREDIENTS

chicken legs

FOR THE QUINOA:

2 cups quinoa

3 1/2 cups water

1/2 cup dried mango, sliced

1 cup fresh mango, diced

1 tsp salt

1/2 tsp black pepper

1 bunch cilantro, chopped

1 cup cherry tomatoes, halved

2 limes, juiced

extra virgin olive oil

INSTRUCTIONS

FOR THE CHICKEN:

Place your chicken skin side up on a sheet tray that is lined with a wire rack, and cook in a preheated 425 degree oven for 20 minutes. Remove the tray and flip the chicken over, returning it to the oven for another 20-25 minutes. Once the chicken reaches an internal temperature of 165 degrees, remove it from the oven and allow to rest for at least 5 minutes.

FOR THE QUINOA:

Place quinoa in a mesh strainer and rinse with cold water until the water running off is clear. Add the rinsed quinoa, 3 1/2 cups water and the sliced dried mango to a pot and bring to a simmer over medium-low heat. Cover with a lid and cook slowly for 15 minutes. Turn off the heat and allow to sit, covered, for another 10 minutes. Fluff with a fork and place on a tray to cool to room temp. Place cooled quinoa in a mixing bowl and combine all other ingredients. Toss with the lime juice and just enough olive oil to lightly coat the salad. Taste for acid and seasoning, and adjust if needed. Serve your roasted chicken simply on top of the mango quinoa salad and enjoy!



MAY OX BOX

The box is one of my favorite things we do, across all our restaurants. We have so much talent involved, from everyone in our shop to our culinary team, our exec team is in on it, this is seriously such a big group effort. But more than that, it's a creative outlet and a fun logistical challenge every month - how do you build hundreds of boxes, each filled with 10+ pounds of meat, and make it consistent, make each item amazing, every time? I approach each month thinking, how can we do better, what can we change or tweak or revise to build an even more perfect box? And over the past few months, we've been focused on our whole chickens. I love a good roasted chicken, I know I've gone on and on about my quest to cook the perfect chicken here many times. And with the chickens in these boxes, I've noticed that I just want more flavor, a crispier skin, a thicker crust. When the bird sits in a marinade or a rub you're just not going to get that. So this month we're packaging the spice separately. The mix, a classic tikki masala, includes all traditional flavors - we sourced it from this little market we found in North County. My tip for you: rub a little oil onto the chicken so the spice will stick, and add the dry rub right before you cook - and make sure you rub the spice in real good; get into the crevices and whatnot. I'm excited to try this new method at home, and hope you are too.

- Chef B Wise

WHAT'S IN THE BOX

CUMBERLAND SAUSAGE
HOT ITALIAN SAUSAGE
TIKKA MASALA WHOLE CHICKEN
GROUND BEEF

DENVER STEAK
CHILI GARLIC TERIYAKI
CHICKEN LEGS



*cook a really good
chicken with us!*