



honey DRUMSTICKS & CHIPS

Honey soy chicken drumsticks served with crispy potato chips, salad and aioli for dipping.

 40 minutes

 2 servings

 chicken

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FROM YOUR BOX

MEDIUM POTATOES	3
GARLIC CLOVE	1
HONEY SHOT	1
CHICKEN DRUMSTICKS	4-pack
GEM LETTUCE	3-pack
LEBANESE CUCUMBER	1
ORANGE	1
AIOLI	1sachet

FROM YOUR PANTRY

oil for cooking, salt, soy sauce

COOKING TOOLS

oven tray, oven dish

You can add a dry or fresh herb, 1 tsp smoked paprika or orange zest to the chicken marinade for extra flavour. You can also switch soy sauce for balsamic vinegar.

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



1. Roast the Potatoes

Set oven to 220C° and line an oven tray with baking paper. Cut **potatoes** into chips. Toss with **oil and salt**. Roast in the oven for 25 minutes or until golden and tender.

tip Cut chips into wedges if you prefer!



4. finish AND Serve

Serve **chicken drumsticks** with **chips**, **salad** and **aioli** for dipping.

tip You can finish the chicken on the grill setting in the oven if needed.



2. Marinate & Cook the Chicken

Crush **garlic** and combine with **honey, 1 tbsp soy sauce** and **1 tbsp oil** in an oven dish. Slash **chicken** and coat in marinade. Roast on top of the potatoes for roughly 30 minutes or until cooked through.

tip Slashing the chicken means making a few cuts through the meat into the bone; it reduces cooking time and allows more marinade to soak in!



3. Prepare the Salad

Separate **lettuce leaves**, slice **cucumber** and **orange**. Toss or layer in a serving bowl.

tip Soak the lettuce leaves in a bowl of water to remove excess sand!