

for the
little ones

Sticky honey DRUMSTICKS

BBQ chicken drumsticks brushed with honey and served with creamy coleslaw, roasted sweet potato wedges and grilled corn.



40 minutes



chicken



2 servings

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FROM YOUR BOX

SWEET POTATO	400g
PAPRIKA HERB MIX	1 packet
CHICKEN DRUMSTICKS	4-pack
CORN COB	1
CELERY STICK	1
GREEN APPLE	1
COLESLAW	250g
AIOLI	1 sachet
HONEY SHOT	1

FROM YOUR PANTRY

oil for cooking, salt, pepper

COOKING TOOLS

oven tray, BBQ

You can cook the drumsticks in the oven at 220°C for about 30 minutes.

Before you start cooking!

Wash your veggies and set out all ingredients, pans, chopping board and knife.

Paprika Herb Mix: paprika, garlic powder, onion powder, thyme, salt, black pepper



1. Roast the Sweet Potato

Set oven to **220°C**.

Cut **sweet potato** into wedges and place on a lined tray. Toss with **oil, salt** and **pepper**. Roast for **25–30 minutes**, or until golden and tender.

tip For extra flavour add a sprinkle of ground paprika or cinnamon.



4. Make the coleslaw

Meanwhile, thinly slice **celery** and **apple**. Toss with **coleslaw** and **aioli** in a serving bowl. Keep in the fridge until serving.

tip Cut the apple and celery into sticks and serve on the side if you like!



2. Marinate the Chicken

Combine the **paprika herb mix** with **1–2 tbsp oil** to make a paste. Rub over **drumsticks** until well coated.

tip Marinate the chicken in the fridge for up to an hour for extra flavour.



3. BBQ the Chicken

Place **drumsticks** on a preheated BBQ grill plate over medium heat. Cook for 25–35 minutes, turning occasionally, until browned and cooked through (see step 5).



5. Add Corn Cobs + Honey

Cut **corn** into cobs and grill for 8–10 minutes until lightly charred.

Brush or drizzle the **honey** over **drumsticks** during the last 5 minutes of cooking. Let them sizzle and caramelize until glossy and cooked through.



6. Finish and Serve

Serve **BBQ drumsticks** with **sweet potato wedges**, **creamy slaw** and **corn**.

tip Leftover chicken? Shred and use in wraps or salads the next day.