



# honey DRUMSTICKS & CHIPS

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



40 minutes



4 servings



chicken

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## FROM YOUR BOX

|                    |           |
|--------------------|-----------|
| MEDIUM POTATOES    | 800g      |
| GARLIC CLOVES      | 2         |
| CHICKEN DRUMSTICKS | 8-pack    |
| HONEY SHOT         | 2         |
| GEM LETTUCE        | 3-pack    |
| LEBANESE CUCUMBERS | 2         |
| ORANGES            | 2         |
| AIOLI              | 2 sachets |

## FROM YOUR PANTRY

oil for cooking, salt, soy sauce

## COOKING TOOLS

oven tray, oven dish

You can add a dry or fresh herb, 1-2 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, 2 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 **cucumbers** and **oranges**. Toss or layer in a serving bowl.

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