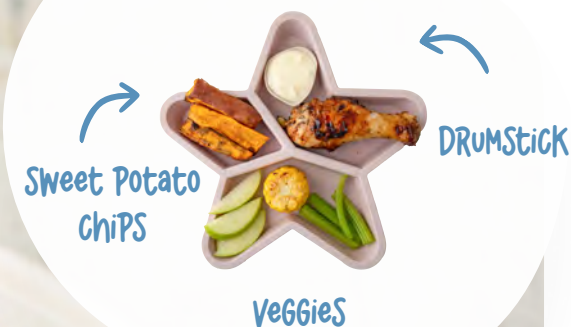


for the  
little ones

# Sticky honey DRUMSTICKS

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



40 minutes



chicken



4/6 servings

How did the cooking go? Share your thoughts via **My Recipes** tab in your **Profile** and leave a review. **Something not right?** Text us on **0448 042 515** or email [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)

## FROM YOUR BOX

	4 PERSON	6 PERSON
SWEET POTATOES	800g	1.2kg
PAPRIKA HERB MIX	1 packet	1 packet
CHICKEN DRUMSTICKS	8	8pk + 4pk
CORN COB	1	2
CELERY STICK	1	2
GREEN APPLE	1	2
COLESLAW	500g	500g
AIOLI	2 sachets	2 sachets
HONEY SHOT	2	3

## 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 potatoes** 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 large 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.



### 5. Add Corn Cobs + Honey

Cut **corn** into cobs and add to the BBQ. 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.



### 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).



### 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.