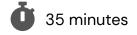




Sticky BBQ Drumsticks

with Wedges

Sweet, smoky, garlicky glazed chicken drumsticks served alongside golden baby potato wedges and a crunchy salad with creamy dressing.





2 servings



Change the sauce!

You can use your favourite marinade for the chicken drumsticks if preferred. Or, if you feel like more spice, add some sweet chilli sauce or curry paste to flavour the marinade!

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

4g 43g

76g

FROM YOUR BOX

BABY POTATOES	400g
GARLIC CLOVE	1
HONEY SHOT	1
CHICKEN DRUMSTICKS	4-pack
GEM LETTUCE	3-pack
LEBANESE CUCUMBER	1
RED APPLE	1
CHIVES	1 bunch
CREAMY FRENCH DRESSING	100g

FROM YOUR PANTRY

oil for cooking, salt, pepper, soy sauce, smoked paprika

KEY UTENSILS

2 oven trays

NOTES

You can roast the chicken on the same tray as the potato wedges if there is room.

Gem lettuce can be quite sandy. Separate the leaves and soak them in a large bowl of water to remove excess sand. Rinse and then spin them in a salad spinner to dry.





1. ROAST THE WEDGES

Set oven to 220°C.

Cut potatoes into wedges and toss on a lined oven tray with oil, salt and pepper. Roast for 25-30 minutes until golden and cooked through.



2. PREPARE THE MARINADE

Crush garlic clove and combine with honey, 1 tbsp soy sauce, 1/2 tbsp smoked paprika and 1 tbsp oil in a bowl.



3. ROAST THE DRUMSTICKS

Slash drumsticks and toss with marinade. Place on a lined oven tray and roast for 25 minutes or until cooked through (see notes).



4. PREPARE THE SALAD

Rinse and roughly chop lettuce leaves (see notes). Deseed and slice cucumber, dice apple and slice chives. Toss together with French dressing (use to taste).



5. FINISH AND SERVE

Serve drumsticks, wedges and salad at the table.



