



### Product Spotlight: Honey

Karibee honey is 100% natural and comes straight from beehives in WA. We love the natural sweetness it brings to this dish.



## Sticky BBQ Drumsticks with Wedges

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



35 minutes



4 servings



Chicken

18 August 2023

## 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
	32g	28g	54g

## FROM YOUR BOX

BABY POTATOES	800g
GARLIC CLOVE	1
HONEY SHOTS	2
CHICKEN DRUMSTICKS	8-pack
GEM LETTUCE	3-pack
LEBANESE CUCUMBERS	2
RED APPLES	2
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

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.



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### 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.



### 4. PREPARE THE SALAD

Rinse and roughly chop lettuce leaves (see notes). Deseed and slice cucumbers, dice apples and slice chives. Toss together with French dressing.



### 2. PREPARE THE MARINADE

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



### 5. FINISH AND SERVE

Serve drumsticks, wedges and salad at the table.



### 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.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

