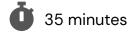




## **Sticky BBQ Drumsticks**

### with Wedges

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







# 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!

PROTEIN TOTAL FAT CARBOHYDRATES 54g

32g

#### 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.





#### 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, 2 tbsp soy sauce, 1 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.



#### 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.



#### 5. FINISH AND SERVE

Serve drumsticks, wedges and salad at the table.





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 O481 072 599 or send an email to hello@dinnertwist.com.au