



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Basil

Fresh basil should be added to dishes for a short cooking time or at the very end to retain its lovely flavour.



## B4 Sticky Balsamic Drumsticks with Orange Rice

Chicken drumsticks roasted in a balsamic glaze served alongside a colourful rice salad with crunchy capsicum, sweet orange, roast cherry tomatoes and basil.



35 minutes



4 servings



Chicken

23 September 2022

## Switch it up!

*You can coat the chicken with another sauce if preferred! Soy sauce, sweet chilli or honey mustard work well! Prep ahead and marinate the chicken overnight for a more intense flavour.*

## FROM YOUR BOX

BASMATI RICE	300g
CHICKEN DRUMSTICKS	8-pack
ORANGES	2
BALSAMIC GLAZE	1 bottle
RED ONION	1
CHERRY TOMATOES	2 packets (2 x 200g)
CELERY STALKS	2
GREEN CAPSICUM	1
BASIL	1 packet

## FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano

## KEY UTENSILS

oven tray, saucepan with lid

## NOTES

You can add extra flavour to the chicken like crushed garlic, ground paprika, soy sauce or chopped rosemary.

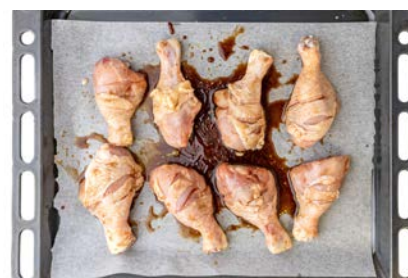
Roast the chicken on the top shelf of the oven for an extra golden finish.



### 1. COOK THE RICE

Set oven to 220°C.

Place rice in a saucepan, cover with 1.5 x amount of water. Bring to a boil. Cover with a lid, cook on lowest heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



### 2. PREPARE THE CHICKEN

Slash drumsticks and place on a lined oven tray. Coat with orange zest, **1 tsp oregano**, 3 tbsp balsamic glaze, **oil, salt and pepper** (see notes).



### 3. ADD VEGGIES AND ROAST

Slice onion and add to tray along with tomatoes. Toss to coat. Roast in oven for 25 minutes or until chicken is cooked through (see notes).



### 4. PREPARE THE SALAD

Peel and dice oranges, celery and capsicum. Slice basil leaves.



### 5. TOSS THE SALAD

Toss cooked rice with roast tomatoes, onion, fresh salad and 2 tbsp balsamic glaze. Season to taste with **salt and pepper**.



### 6. FINISH AND SERVE

Serve rice salad at the table with chicken drumsticks.

**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](mailto:hello@dinnertwist.com.au)

