



### Product Spotlight: Ozzie BBQ Rub

The Ozzie BBQ rub from GH Produce features native ingredients, including Tasmanian pepper berry, saltbush, and desert lime!



## BBQ Chicken Drumsticks with Wedges

Smoky BBQ rubbed chicken drumsticks with garlic and pepper berry, served alongside crispy potato wedges with a parsley and orange dressing. Full of flavour and tastiness!



35 minutes



2 servings



Chicken

## Make a salsa verde!

*You can chop the parsley and combine it with the remaining dressing ingredients instead of blending! Add some chopped capers if you have some.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	30g	38g	55g

## FROM YOUR BOX

MEDIUM POTATOES	3
OZZIE BBQ SPICE RUB	1 sachet
CHICKEN DRUMSTICKS	4-pack
ORANGE	1
PARSLEY	1 packet
GARLIC CLOVE	1
AVOCADO	1
CARROT	1
MESCLUN LEAVES	60g

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dijon mustard, vinegar of choice

## KEY UTENSILS

oven tray, stick mixer or blender

## NOTES

Any leftover spice mix is great on roast veggies, beef steaks or stirred through yoghurt to make a dip!

You can cook the drumsticks on the BBQ if preferred! Roast the potatoes for 20–25 minutes in the oven.

Sweeten the dressing with a dash of honey or sugar if preferred.



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## 1. PREPARE THE POTATOES

Set oven to 250°C.

Cut **potatoes** into wedges, toss on a lined oven tray with 1 tsp BBQ rub and **oil**.



## 2. ADD THE CHICKEN

Slash **chicken drumsticks** in 3–4 places. Rub with 2 tsp BBQ rub and **oil** (see notes). Place on the same tray and cook for 20–25 minutes or until cooked through (see notes).



## 3. MAKE THE DRESSING

Zest **orange** to yield 2 tsp. Place into a jug with juice from 1/2 orange, roughly chopped **parsley** and **garlic**, **1 tsp mustard**, **1/2 tbsp vinegar** and **3 tbsp olive oil**. Using a stick mixer, blend until smooth and season with **salt and pepper** (see notes).



## 4. MAKE THE SALAD

Dice remaining **orange**. Slice **avocado** and ribbon **carrot** using a peeler. Toss together with **mesclun leaves** and 1 tbsp dressing.



## 5. FINISH AND SERVE

Serve **chicken** with **wedges**, **salad** and remaining **dressing**.

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