



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
	41g	25g	43g

FROM YOUR BOX

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

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 spice mix and **oil**.



4. MAKE THE SALAD

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



2. ADD THE CHICKEN

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



5. FINISH AND SERVE

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



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).

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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

