



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



4 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	30g	50g

FROM YOUR BOX

MEDIUM POTATOES	1kg
OZZIE BBQ SPICE RUB	1 sachet
CHICKEN DRUMSTICKS	8-pack
ORANGES	2
PARSLEY	1 packet
GARLIC CLOVE	1
AVOCADO	1
CARROT	1
MESCLUN LEAVES	120g

FROM YOUR PANTRY

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

KEY UTENSILS

2 oven trays, stick mixer or blender

NOTES

You can cook the drumsticks on the BBQ if preferred!

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



1. ROAST THE POTATOES

Set oven to 250°C.

Cut **potatoes** into wedges, toss on a lined oven tray with 1/2 the BBQ rub and **oil**. Cook in the oven for 20–25 minutes until golden and crispy.



2. ROAST THE CHICKEN

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



3. MAKE THE DRESSING

Zest an **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 2 tbsp dressing.



5. FINISH AND SERVE

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



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