



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



4/6 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	46g

FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	1kg	1.5kg
OZZIE BBQ SPICE MIX	1 sachet	1 sachet
CHICKEN DRUMSTICKS	8-pack	8pk + 4pk
ORANGES	2	3
PARSLEY	1 packet	2 packets
GARLIC CLOVE	1	2
AVOCADO	1	2
CARROT	1	2
MESCLUN LEAVES	1 bag	1 bag

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.



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1. ROAST THE POTATOES

Set oven to 250°C.

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



4. MAKE THE SALAD

Dice remaining **orange**. Slice **avocado** and ribbon **carrot** using a peeler. Toss together with **mesclun leaves** and 2 tbsp dressing.

6P – toss with 4 tbsp dressing.



2. ROAST THE CHICKEN

Slash **chicken drumsticks** in 3-4 places. Rub with remaining **BBQ spice mix** and **oil**. Place on a lined 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 **1 orange** to yield **2 tsp**. Add to a jug with the **juice of 1/2 orange**, roughly chopped **parsley**, **garlic**, **1 tsp mustard**, **1/2 tbsp vinegar** and **3 tbsp olive oil**. Blend with a stick mixer until smooth. Season with **salt and pepper** (see notes).

6P – use **3 tsp orange zest**, **juice from 1 orange**, **parsley**, **garlic**, **2 tsp mustard**, **1 tbsp vinegar** and **4 tbsp olive oil**.

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