

**Product Spotlight:**  
**Turban Chopsticks Rice Kit**

We love Turban Chopsticks' cumin rice kit! Basmati rice, almonds, garlic, spices and red lentils for a flavour-packed pilaf!



## Sticky Roasted Drumsticks

### with Rice Pilaf

Free-range chicken drumsticks roasted in a homemade orange and turmeric marinade served over a veggie-loaded rice pilaf, made with the Turban Chopsticks Majestic Almond Cumin Pilaf Kit!



35 minutes



2 servings



Chicken

21 April 2023

## Switch it up!

*Cook the drumsticks on the BBQ instead of in the oven.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	40g	17g	41g

## FROM YOUR BOX

ORANGE	1
CHICKEN DRUMSTICKS	4-pack
BROWN ONION	1
PILAF RICE KIT	1 packet
CARROT	1
ENGLISH SPINACH	1 bunch
PARSLEY	1 packet

## FROM YOUR PANTRY

oil for cooking, salt, pepper, ground turmeric, soy sauce (or tamari), honey

## KEY UTENSILS

oven tray, large frypan

## NOTES

Spinach often hides a lot of sand. Trim the roots and place in a clean sink full of cold water. Leave to sit for 5 minutes to allow the sand to sink then use spinach.



### 1. MAKE THE MARINADE

Set oven to 220°C.

Zest orange and juice half (reserve remaining for step 5). Add to a bowl along with **1 tsp turmeric, 1 tbsp soy sauce, 1 tsp honey** and **pepper**. Whisk to combine.



### 2. ROAST THE CHICKEN

Place drumsticks on a lined oven tray and slash in 2-4 places. Coat with marinade. Roast for 25-30 minutes until cooked through.



### 3. SAUTÉ THE ONION

Heat a large frypan over medium-high heat with **oil**. Slice onion and add to pan along with spices from rice kit. Sauté for 5 minutes. Grate carrot and add to pan. Stir to combine.



### 4. SIMMER THE PILAF

Roughly chop spinach (see notes). Add to pan along with rice and **2 cups water**. Simmer, covered, for 15 minutes. Season with **salt and pepper**.



### 5. PREPARE THE TOPPINGS

Dice remaining orange. Finely chop parsley leaves. Set aside along with almond and garlic mix from rice kit.



### 6. FINISH AND SERVE

Pour any roasting juices from chicken over the pilaf. Add drumsticks and toppings to pilaf. Serve tableside



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