



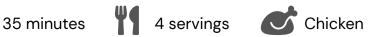
# **Tomato Roasted Drumsticks**

# with Green Salad

Tender chicken drumsticks covered in a tasty (yet mild) tomato chutney, served alongside roasted sweet potato wedges and a super green salad. No pots or pans needed!







# One-tray wonder

For an even less hands-on meal, simply toss chicken drumsticks and roughly chopped sweet potatoes on a lined oven tray with 1/2-1/4 jar of chutney and roast for 25-35 minutes or until chicken is cooked through. Serve with chopped salad ingredients and feta on the side.

### FROM YOUR BOX

CHICKEN DRUMSTICKS	1 packet
TOMATO CHUTNEY	1 jar (265g)
SWEET POTATOES	800g
CONTINENTAL CUCUMBER	1/2 *
PEAR	1
SUGAR SNAP PEAS	1/2 bag (125g) *
FETA CHEESE	1/2 block *
FESTIVAL LETTUCE	1/2 *
BASIL	1 packet

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

olive + oil (for cooking), salt and pepper, balsamic vinegar

#### **KEY UTENSILS**

2 oven trays

#### **NOTES**

If preferred (and if weather permits) you can instead cook the drumsticks on the barbie.

You can also mix the basil into the salad, or save it for a homemade pesto or pizza.



# 1. ROAST THE CHICKEN

Set oven to 220°C (see notes).

Slash drumsticks in 3-4 places. Place on a lined oven tray and rub with half the chutney. Bake in the middle of the oven for 25-30 minutes, turning halfway, until golden and cooked through.



# 2. BAKE THE POTATOES

Wedge sweet potatoes. Toss with oil, salt and pepper on a second lined oven tray. Bake above the chicken for 20 minutes or until golden and cooked through.



# 3. MAKE THE SALAD

Slice cucumber and pear. Trim and halve sugar snap peas, crumble feta, and roughly chop lettuce. Arrange all on a serving platter and drizzle with 1 tbsp olive oil and 1/2 tbsp vinegar (optional).



# 4. FINISH AND PLATE

Roughly chop basil.

Scatter basil over drumsticks and wedges (see notes). Serve with salad and remaining chutney for dipping.

