



Product Spotlight: Tomato Chutney

This recipe uses Aussie-made tomato chutney from Beerenberg. It boasts mild, traditional flavours and works well as a marinade, hot-dog topping, or even as a dip.



2 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!

 35 minutes

 4 servings

 Chicken

26 October 2020

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

**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.

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