



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

Switch it up!

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

Per serve: **PROTEIN** 48g **TOTAL FAT** 21g **CARBOHYDRATES** 47g

FROM YOUR BOX

ORANGE	1
CHICKEN DRUMSTICKS	4-pack
BROWN ONION	1
PILAF RICE KIT	1 packet
CARROT	1
BABY SPINACH	120g
PARSLEY	1 packet

FROM YOUR PANTRY

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

KEY UTENSILS

oven dish, large frypan

NOTES

Slashing the chicken helps to get more flavour in the meat and reduces roast time.



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** in a lined oven dish and slash in 2-4 places (see notes). 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

Add **spinach** 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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