



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

 4 servings

 Chicken

Switch it up!

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

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	37g	16g	22g

FROM YOUR BOX

ORANGE	1
CHICKEN DRUMSTICKS	8-pack
BROWN ONION	1
PILAF RICE KIT	1 packet
CARROT	1
ENGLISH SPINACH	1 bunch
LEBANESE CUCUMBER	1
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.



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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 **2 tsp turmeric**, **2 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 and **cucumber**. 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.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

