



**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 4/6 servings Chicken

**Switch it up!**

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

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	48g/52g	21g	49g/59g

## FROM YOUR BOX

	4 PERSON	6 PERSON
ORANGE	1	2
CHICKEN DRUMSTICKS	8-pack	8pk + 4pk
BROWN ONION	1	1
PILAF RICE KIT	1 packet	2 packets
CARROT	1	2
BABY SPINACH	120g	120g
LEBANESE CUCUMBER	1	2
PARSLEY	1 packet	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.



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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.

**6P** – zest and juice 1 orange. Add to a bowl along with **3 tsp turmeric, 3 tbsp soy sauce, 2 tsp honey and pepper**.



### 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**.

**6P** – add **spinach to pan along with rice and 4 cups water**.



### 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.



### 5. PREPARE THE TOPPINGS

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



### 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.



### 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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

