



Sticky BBQ Wingette Platter

Enjoy the BBQ season with these finger licking BBQ wingettes! Rubbed with our favourite Ozzie BBQ spice mix from GH produce and made sticky with honey, served with creamy coleslaw, wedges and corn on the cob!



30 minutes



4/6 servings



Chicken

Change the flavours!

You can marinate the chicken wingettes in your favourite BBQ sauce, or honey, soy and garlic marinade if preferred! Cook the wingettes on the BBQ instead of the oven for an extra char flavour!

Per serve : PROTEIN TOTAL FAT CARBOHYDRATES
42g 45g 37g

FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	800g	1.2kg
CORN COBS	2	3
OZZIE BBQ SPICE RUB	1 sachet	2 sachets
HONEY SHOTS	2	3
CHICKEN WINGETTES	1.2kg	1.2kg + 600g
COLESLAW	1 bag	2 bags
AIOLI	1 sachet	2 sachets
PARSLEY	1 packet	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

oven tray, BBQ or second oven tray

NOTES

You can cook the corn on the BBQ as well as the wingettes if preferred!



1. ROAST THE VEGETABLES

Set oven to 220°C.

Cut **potatoes** into wedges and **corn** into cobettes (see notes). Toss on a lined oven tray with **oil, salt and pepper**. Roast for 25-30 minutes until golden and cooked through.

2. COOK THE WINGETTES

In a large bowl, combine **BBQ spice rub** with **honey** and **2 tbsp oil**. Toss in **wingettes** until coated. Transfer to a lined oven tray and bake for 25-30 minutes until cooked through (alternatively cook on the BBQ).

6P - use 3-4 tbsp oil.



4. FINISH AND SERVE

Serve **wingettes** with **coleslaw**, **wedges** and **corn**. Chop **parsley** and use to garnish.

3. PREPARE THE COLESLAW

Combine **coleslaw** with **aioli** until well coated. Season with **salt and pepper** to taste.



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