




Product Spotlight: Lime


Before cutting, roll the lime between your palm and bench top, tenderising the fruit and making it easier to juice!



Lemongrass Chilli Chicken Wingettes

Chicken wingettes baked in a sticky lemongrass, ginger and chilli marinade served over coconut rice with roasted peanuts, fresh cucumber and a squeeze of lime!

 40 minutes

 2 servings

 Chicken

Spice it up!

*Want to add even more to your marinade?
Try fresh coriander for a herby twist,
gochujang or sambal for extra heat, and
fish sauce for depth.*

Per serve: **PROTEIN** 38g **TOTAL FAT** 35g **CARBOHYDRATES** 69g

FROM YOUR BOX

LEMONGRASS	1 stem
GARLIC CLOVES	2
GINGER	1 piece
RED CHILLI	1
CHICKEN WINGETTES	600g
BASMATI RICE	150g
COCONUT MILK	165ml
SALTED ROASTED PEANUTS	40g
LEBANESE CUCUMBER	1
LIME	1

FROM YOUR PANTRY

oil for cooking, salt, pepper, soy sauce (or tamari), brown sugar

KEY UTENSILS

oven tray, small food processor, saucepan

NOTES

To use a whole lemongrass stalk, slice off the very bottom of the stalk, and peel off any dried-out layers, then bash the woody top end with a rolling pin to soften and help release some of the aromatic oils.

If you have an air fryer, you can cook the wings in there! Pre-heat to 190°C and cook for 20–25 minutes, shaking halfway.



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1. MARINATE THE WINGS

Prepare **lemongrass** (see notes) and roughly chop.

Peel and roughly chop **ginger** and **garlic**. Add to food processor with **1/2 chilli**, **1/2 tbsp oil**, **1 tbsp soy sauce**, **1 tbsp brown sugar**, **lime zest** and **juice of 1/2 lime**. Blend to smooth consistency. Toss **wings** with marinade.



2. BAKE THE WINGS

Arrange **wings** (skin-side up) on a lined oven tray. Pour excess **marinade** over wings. Roast in the upper part of the oven for 25–30 minutes or until cooked through.



3. COOK THE RICE

Place **rice** and **coconut milk** in a saucepan. Add **1 cup water** and a pinch of **salt**. Cover with a lid and bring to a boil. Reduce to medium-low heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork



4. PREPARE THE TOPPINGS

Roughly chop **peanuts**, thinly slice **remaining chilli**, crescent **cucumber** and wedge **remaining lime**.



5. FINISH AND SERVE

Divide **coconut rice** among shallow bowls. Add **wings** (spoon any sauce from the tray over the wings), **cucumber** and **lime wedges**. Garnish with **peanuts** and **chilli**.

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**

