



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



4/6 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	TOTAL FAT	CARBOHYDRATES
4/6 Person:	37g	34g	69g

FROM YOUR BOX

	4 PERSON	6 PERSON
LEMONGRASS	2 stems	2 stems
GARLIC CLOVE	3	4
GINGER	1 pieces	2 pieces
RED CHILLIS	2	2
CHICKEN WINGETTES	2 x 600g	3 x 600g
BASMATI RICE	300g	300g + 150g
COCONUT MILK	165ml	400ml
SALTED ROASTED PEANUTS	2 x 40g	3 x 40g
LEBANESE CUCUMBERS	2	3
LIME	1	2

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.



1. MARINATE THE WINGS

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

6P – use **2 tbsp oil**, **3 tbsp soy sauce**, **3 tbsp brown sugar**, **zest and juice of 1 lime**.



2. BAKE THE WINGS

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



3. COOK THE RICE

Place **rice** and **coconut milk** in a saucepan. Add **2 cups 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 **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**

