



### 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** 0g **TOTAL FAT** 0g **CARBOHYDRATES** 0g



## FROM YOUR BOX

LEMONGRASS	1 stem
GARLIC	2 cloves
GINGER	1 piece
RED CHILLI	1
CHICKEN WINGETTES	750g
BASMATI RICE	150g
COCONUT MILK	165ml
SALTED ROASTED PEANUTS	40g
LEBANESE CUCUMBER	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 and set aside.



### 4. PREPARE THE TOPPINGS

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



### 2. 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 lowest heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



### 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.



### 3. 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.

**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**

