



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 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**
0g 0g 0g

FROM YOUR BOX

LEMONGRASS	2 stems
GARLIC	3 cloves
GINGER	1 pieces
RED CHILLIS	2
CHICKEN WINGETTES	2 x 600g
BASMATI RICE	300g
COCONUT MILK	165ml
SALTED ROASTED PEANUTS	80g
LEBANESE CUCUMBERS	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.



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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 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.



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 1/2 cups 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**

