



Asian Chicken Drumsticks

Oven baked ginger chicken drumsticks. Served with fluffy rice and garlic stir-fry vegetables.



35 minutes



2 servings



Chicken

FROM YOUR BOX

CHICKEN DRUMSTICKS	4-pack
GINGER	1 piece
BASMATI RICE	150g
ASIAN GREENS	2 bulbs
RED CAPSICUM	1
CARROT	1
GARLIC CLOVE	1

FROM YOUR PANTRY

oil for cooking, soy sauce or stir-fry sauce (of choice)

NOTES

If you prefer a saucier dish, combine the stir-fry sauce with roughly 1/4 cup water in the oven dish. Season with more salt or soy sauce at the end.

If you have Chinese Five spice, you can add 1 tsp to the sauce or a pinch to the stir-fry vegetables for extra flavour!

1. COOK THE DRUMSTICKS

Set oven to 220°C. Slash **chicken** to the bone. Peel and grate **ginger**. Toss all together in a lined oven dish with **2 tbsp soy sauce or stir-fry sauce** and **1 tbsp oil** (see tip). Bake in oven for 20–25 minutes or until cooked through.

TIP

2. COOK THE RICE

Rinse **rice**. Place in a saucepan with **325ml water**. Cover and bring to a boil. Reduce heat immediately to medium-low. Cook, semi-covered, for 20 minutes until rice is tender and water is absorbed.

3. STIR-FRY THE VEGETABLES

Trim and slice **Asian greens**. Slice **capsicum** and **carrot**. Crush **garlic clove**. Heat a frypan or wok over high heat with **oil**. Add vegetables and garlic. Cook tossing for 3–5 minutes until tender.

TIP

Use sesame oil to cook the vegetables for extra flavour. You can add spring onions, broccoli or celery to the stir-fry if you want more vegetables.

4. FINISH AND SERVE

Serve drumsticks with rice and stir-fry vegetables.

TIP

Garnish the dish with some fried shallots, sesame seeds, fresh sliced chilli or chopped peanuts if desired!

This recipe has simplified instructions to help lower your meal cost.