



## Asian Chicken Drumsticks

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



35 minutes



2 servings



Chicken

## FROM YOUR BOX

CHICKEN DRUMSTICKS	4-pack
GINGER	1 piece
SUSHI 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 sushi 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.**