



Roast Chicken Drumsticks with Wedges

A no fuss roast dinner with juicy chicken drumsticks and fresh salad served with golden wedges, and sour cream dip.



30 minutes



Chicken



2 servings

FROM YOUR BOX

MEDIUM POTATOES	3
CHICKEN DRUMSTICKS	4-pack
MIXED SALAD	1 bag
SOUR CREAM	1 tub

FROM YOUR PANTRY

oil for cooking, olive oil, salt and pepper, sweet chilli sauce (optional), vinegar (of choice)

NOTES

Turn this into a traybake by roasting the drumsticks and wedges on one tray with capsicum, onion, or carrot.

For an easy marinade for the chicken, combine 1 crushed garlic clove with 1/4 cup soy sauce and 1 tbsp honey.

For a quick vinaigrette, whisk together 1 tbsp vinegar with 2 tbsp olive oil, salt and pepper. Add mustard or maple syrup for depth of flavour.

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1. ROAST THE WEDGES

Set oven to 220°C. Cut **potatoes** into wedges. Toss on a lined oven tray with **oil, salt, pepper**. Roast for 30–35 minutes, turning once, until golden and crisp.

TIP *You can dice and roast the potatoes instead or turn them into mashed potatoes. Add some dried rosemary or ground paprika for flavour. For crispier wedges, par-boil before roasting.*

2. ROAST THE CHICKEN

Place **chicken drumsticks** on a separate lined tray (see notes). Coat with **oil, seasoning of choice, salt and pepper** (see tip). Roast in oven for **30–35 minutes** or until golden and cooked through.

TIP *Slash the chicken to the bone for a quicker cook time. Add your favourite pantry spices like garlic powder, paprika, or dried herbs for flavour. You could use a pre made marinade like garlic soy teriyaki or BBQ!*

3. DRESS THE SALAD (OPTIONAL)

Toss **mixed salad leaves** in a bowl. Dress with your favourite **dressing** or a drizzle of **olive oil** and **vinegar** (see notes).

TIP *You can add sliced cucumber, capsicum or radishes for bulk. Add feta or parmesan cheese, nuts or olives for flavour. Lemon juice can be used instead of vinegar.*

4. FINISH AND SERVE

Serve **chicken drumsticks** with **potato wedges** and **salad**. Add **sour cream** and **2–3 tbsp sweet chilli sauce** to a bowl and serve as a **dipping sauce**.

TIP *Try mixing sour cream with mustard, hot sauce, or a squeeze of lime for a twist.*

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