



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Kaffir Lime Leaf

Kaffir lime leaves are rich in oils so only a couple of leaves are needed to add fragrant flavour.



## 2 Vietnamese Chicken Drumsticks

Fragrant lemongrass and kaffir lime leaf dressing drizzled over roasted chicken drumsticks, fresh vegetables and noodles.

 35 minutes

 2 servings

 Chicken

12 November 2021

## Stir-fry it!

*Instead of serving the vegetables fresh, you can stir-fry them in a large frypan until tender. Remove from the heat and stir through cooked noodles and dressing to coat well.*

Per serve: **PROTEIN** 41g **TOTAL FAT** 19g **CARBOHYDRATES** 63g

## FROM YOUR BOX

LEMONGRASS	1
KAFFIR LIME LEAF	1
CHICKEN DRUMSTICKS	4-pack
SPRING ONIONS	1/3 bunch *
SUGAR SNAP PEAS	1/2 bag (75g) *
CARROT	1
GREEN CAPSICUM	1/2 *
RED CHILLI	1
NOODLES	1 packet (100g)

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

pepper, soy sauce (or tamari), white wine vinegar, sweet chilli sauce

## KEY UTENSILS

saucepan, oven tray

## NOTES

To use whole lemongrass stalk, slice off the very bottom and peel off any dried-out layers. Then bash the woody top end with a rolling pin, or something hard, to soften and help release some of the aromatic oils.



### 1. PREPARE THE DRESSING

Set oven to 220°C. Bring a saucepan of water to the boil.

Finely chop lemongrass (see notes) and kaffir lime leaf. Add to a bowl along with **1 tbsp soy sauce, 1 tbsp sweet chilli sauce, 1 tbsp vinegar and pepper**. Stir to combine.



### 2. ROAST THE DRUMSTICKS

Slash drumsticks in 2-3 places. Cut spring onion into 4cm lengths (reserve green tops for step 3). Place on a lined oven tray. Drizzle with half the prepared dressing. Roast for 25-30 minutes or until cooked through.



### 3. PREPARE VEGETABLES

Trim and slice sugar snap peas. Thinly slice carrot, capsicum, chilli and reserved spring onion green tops.



### 4. COOK THE NOODLES

Add noodles to boiling water and cook according to packet instructions. Drain and rinse in cold water.



### 5. FINISH AND SERVE

Divide noodles among bowls and top with fresh vegetables. Drizzle over remainder of dressing and top with roasted drumsticks.

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