



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

 4 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** 60g

FROM YOUR BOX

LEMONGRASS	1
KAFFIR LIME LEAVES	2
CHICKEN DRUMSTICKS	8-pack
SPRING ONIONS	1/3 bunch *
SUGAR SNAP PEAS	1/2 bag (125g) *
CARROTS	2
RED CHILLI	1
BEAN SHOOTS	1 bag
NOODLES	1 packet (200g)

**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 leaves. Add to a bowl along with **2 tbsp soy sauce, 2 tbsp sweet chilli sauce, 2 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 over half the prepared dressing. Roast for 25-30 minutes or until cooked through.



3. PREPARE VEGETABLES

Trim and slice sugar snap peas. Thinly slice carrots, chilli and reserved spring onion green tops. Set aside with bean shoots.



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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