

X2



DINNER TWIST  
LOCAL. HEALTHY. DELIVERED



## Chicken Drumsticks, Kaleslaw and Corn

BBQ chicken drumsticks, seasoned and grilled to perfection, paired with corn cobs and a fresh, crunchy kaleslaw tossed in aioli.



30 minutes



2 servings



Chicken

## FROM YOUR BOX

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CHICKEN DRUMSTICKS	4-pack
CORN COB	1
KALESRAW	400g
AIOLI	1 sachet

## FROM YOUR PANTRY

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oil for cooking, salt and pepper

## NOTES

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You can make a chicken traybake instead of using the BBQ if preferred! Add some sweet potato, cherry tomatoes, capsicum, zucchini or red onion to a large oven tray with the chicken drumsticks and corn cobbettes. Bake in oven with seasoning of choice and serve with kaleslaw on the side.

This dish can be transformed into a more Asian style dish. Marinate the chicken with soy sauce and honey and toss the kaleslaw with a sesame and lime dressing. Toss some cooked vermicelli noodles through the slaw to make a noodle salad.

## 1. COOK THE CHICKEN

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Heat a BBQ or griddle over medium-high heat (see tip). Slash **chicken drumsticks** to the bone and coat with seasoning of choice, **oil, salt and pepper**. Cook for 15–20 minutes, turning occasionally, or until cooked through.

**TIP** *You can cook the chicken in the oven at 250°C for 20–25 minutes if preferred. Cajun, Mexican or Peri Peri spice mixes are great for flavouring the drumsticks or you can use a marinade of choice. We used 1 tbspcajun spice mix, salt and oil.*

## 2. COOK THE CORN

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Remove husks and silks from **corn cob** and coat with **oil**. Cook on the BBQ (same time as chicken if possible), turning until charred.

**TIP** *The corn can be boiled or cooked in the oven instead. Combine crushed garlic, ground spice or lime zest with butter and melt over the cooked corn to serve. Remove the corn kernels and toss through the salad if preferred.*

## 3. PREPARE THE KALESRAW

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Meanwhile, toss **kaleslaw** with **aioli** until coated. Set aside in the fridge until serving.

**TIP** *You can add sliced apple, pear or cucumber for crunch. Toasted nuts or seeds also add texture. Add some lime or lemon juice for a different flavour or use a pre-made dressing of choice instead of the aioli.*

## 4. FINISH AND SERVE

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Cut corn into cobbettes and serve with chicken drumsticks and kaleslaw.

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