

Portuguese Chicken Drumsticks & Cheesy Fries

with Peri Peri Sauce & Slaw

TAKEAWAY FAVES

Grab your Meal Kit with this symbol



Chicken Drumsticks



All-American Spice Blend



Potato



Sweetcorn



Slaw Mix



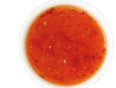
Aussie Spice Blend



Shredded Cheddar Cheese



Peri Peri Sauce



Sweet Chilli Sauce



Mayonnaise



Chicken Drumsticks

Prep in: 15-25 mins
Ready in: 40-50 mins

Eat Me Early

This smoky and sticky delight uses a punchy peri peri sauce to coat chicken drumsticks for abundant flavours you can only dream of. Serve with a bed of cheesy baked fries with colourful slaw for a crave-worthy dinner that's as pretty as a sunset.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Vinegar (White Wine or Balsamic)

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium or large baking dish · Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
chicken drumsticks	1 packet	1 packet
All-American spice blend	1 sachet	1 sachet
potato	2	4
sweetcorn	1 tin	1 tin
slaw mix	1 bag (150g)	1 bag (300g)
vinegar* (white wine or balsamic)	drizzle	drizzle
Aussie spice blend	1 sachet	1 sachet
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
peri peri sauce	1 packet (50g)	1 packet (100g)
sweet chilli sauce	1 small packet	1 medium packet
mayonnaise	1 medium packet	1 large packet
chicken drumsticks**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3454kJ (826Cal)	528kJ (126Cal)
Protein (g)	52.6g	8g
Fat, total (g)	46.6g	7.1g
- saturated (g)	13.1g	2g
Carbohydrate (g)	53.6g	8.2g
- sugars (g)	24.1g	3.7g
Sodium (mg)	2356mg	360mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4905kJ (1172Cal)	558kJ (133Cal)
Protein (g)	92.2g	10.5g
Fat, total (g)	67.6g	7.7g
- saturated (g)	19.4g	2.2g
Carbohydrate (g)	53.6g	6.1g
- sugars (g)	24.1g	2.7g
Sodium (mg)	2507mg	285mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns

2023 | CW26



1



Bake the chicken

- Preheat oven to **240°C/220°C fan-forced**.
- In a baking dish, combine **chicken drumsticks**, **All-American spice blend**, a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Bake for **20 minutes**.
- Remove from oven, turn **drumsticks** and spoon over any juices. Bake until golden brown and cooked through, a further **15-20 minutes**.

TIP: The spice blend will char slightly, this adds flavour to the dish!

Custom Recipe: If you've doubled your chicken drumsticks, use a large baking dish for best results!

3



Bake the fries & sweetcorn

- Place **fries** and **sweetcorn** on a lined oven tray. Sprinkle over **Aussie spice blend**, drizzle with **olive oil**, season with **salt** and toss to coat.
- Bake until just tender, **20-25 minutes**.
- When the fries and corn have **5 minutes** remaining, remove tray from oven, sprinkle fries with **shredded Cheddar cheese** and bake until melted.
- When the chicken is done, add **peri peri sauce** and **sweet chilli sauce** to the baking dish and turn **chicken** to coat.

TIP: If your oven tray is crowded, divide between two trays.

2



Get prepped

- Meanwhile, cut **potato** into fries. Drain the **sweetcorn**.
- In a medium bowl, combine **slaw mix** and a drizzle of **vinegar** and **olive oil**. Season with **salt** and **pepper**. Set aside.

4



Serve up

- Divide Portuguese chicken drumsticks, cheesy potato fries, sweetcorn and slaw between plates.
- Pour remaining peri peri sauce from baking dish over drumsticks.
- Serve with a dollop of **mayonnaise**. Enjoy!

Rate your recipe

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