



Chimichurri Chicken Drumsticks & Roast Veggies

with Mayonnaise & Roasted Almonds

NEW

Grab your Meal Kit with this symbol



Chicken Drumsticks



Chimichurri Seasoning



Potato



Carrot



Broccoli Florets



Roasted Almonds



Mayonnaise



Chicken Drumsticks

Prep in: 15-25 mins
Ready in: 45-55 mins

Eat Me Early

Tried and true chicken and veg just had a major makeover! This chicken is marinated in chimichurri seasoning and honey for a sweet and savoury hit, and is accompanied by a rainbow of roasted veggies. A dollop of creamy mayo is the perfect addition to tie it all together.

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

Pantry items

Olive Oil, Butter, Honey

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 · Two oven trays lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
chicken drumsticks	1 medium packet	2 medium packets OR 1 large packet
chimichurri seasoning	1 sachet	2 sachets
butter*	20g	40g
honey*	1 tsp	2 tsp
potato	2	4
carrot	1	2
broccoli florets	1 medium packet	1 large packet
roasted almonds	1 packet	2 packets
mayonnaise	1 medium packet	1 large packet
chicken drumsticks**	1 medium packet	2 medium packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3449kJ (824Cal)	528kJ (126Cal)
Protein (g)	53g	8.1g
Fat, total (g)	47.3g	7.2g
- saturated (g)	13.9g	2.1g
Carbohydrate (g)	45.3g	6.9g
- sugars (g)	23.6g	3.6g
Sodium (mg)	848mg	130mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4900kJ (1171Cal)	558kJ (133Cal)
Protein (g)	92.6g	10.5g
Fat, total (g)	68.2g	7.8g
- saturated (g)	20.2g	2.3g
Carbohydrate (g)	45.3g	5.2g
- sugars (g)	23.6g	2.7g
Sodium (mg)	998mg	114mg

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

2024 | CW14



1



Cook the chicken

- Preheat oven to **240°C/220°C fan-forced**.
- In a baking dish, combine **chicken drumsticks** and a drizzle of **olive oil**. Cover tightly with foil and bake for **20 minutes**.
- Remove from oven, remove foil, turn **drumsticks** and spoon over any juices. Add **chimichurri seasoning**, a pinch of **salt**, the **butter** and **honey** to the baking dish and turn **chicken** to coat.
- Bake, uncovered, until golden brown and cooked through, a further **20-25 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



Roast the veggies

- Place **potatoes** and **carrot** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Spread out evenly, then roast until tender, **20-25 minutes**.
- In the last **10 minutes** of roast time, place **broccoli** on a second lined oven tray and roast until tender.

2



Get prepped

- Meanwhile, cut **potato** into wedges. Roughly chop **carrot**. Halve any thick **broccoli florets**. Roughly chop **roasted almonds**.
- In a medium bowl, combine **broccoli florets**, a pinch of **salt** and **pepper** and a drizzle of **olive oil**. Set aside.

4



Serve up

- Divide chimichurri chicken and roasted veggies between plates.
- Sprinkle with roasted almonds. Serve with **mayonnaise**. Enjoy!

Rate your recipe

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