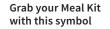


Chimichurri Chicken Drumsticks & Roast Veggies

with Mayonnaise & Roasted Almonds









Chicken Drumsticks









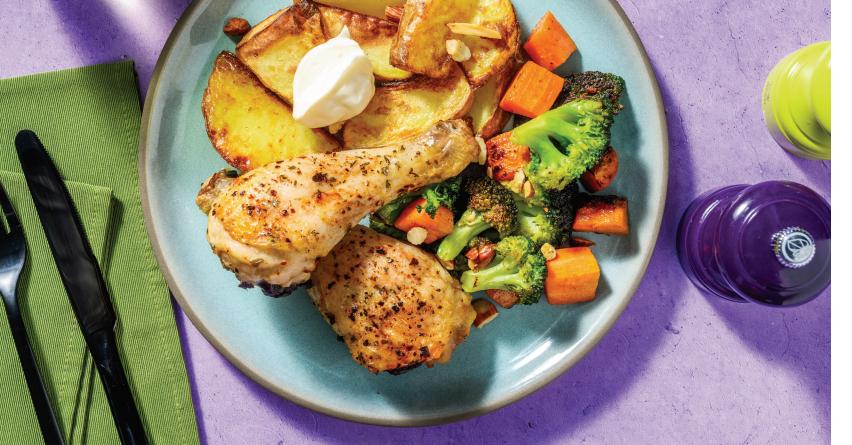


Broccoli Florets

Roasted Almonds



Mayonnaise



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

Eat Me Early

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.



Scan here if you have any questions or concerns

2024 | CW14



- 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.



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.



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.



Serve up

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



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