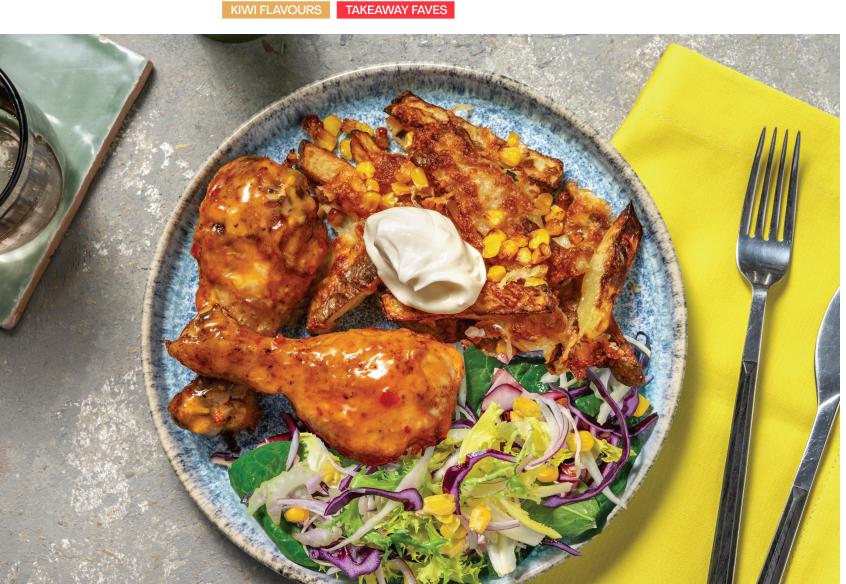
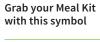


Peri Peri Chicken Drumsticks

with Loaded Kiwi-Spiced Fries & Deluxe Salad









Chicken Drumsticks

All-American

Spice Blend





Potato

Sweetcorn







Deluxe Salad

Baby Leaves





Kiwi Spice Blend

Shredded Cheddar Cheese



Peri Peri

Sweet Chilli Sauce

Sauce



Mayonnaise



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

This smokey and sticky delight uses a punchy peri peri sauce to coat chicken drumsticks for abundant flavours you can only dream of, tailored to fit the Kiwi tastebuds. Serve with a bed of cheesy baked fries with colourful salad for a crave-worthy dinner that's as pretty as a sunset.



Olive Oil, Vinegar (White wine or Balsamic

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after cutting raw meat/poultry.

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

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	2 People	4 People		
olive oil*	refer to method	refer to method		
chicken drumsticks	1 medium packet	2 medium packets OR 1 large packet		
All-American spice blend	1 medium sachet	1 large sachet		
sweetcorn	1 medium tin	1 large tin		
potato	2	4		
deluxe salad mix	1 large packet	2 large packets		
baby leaves	1 small packet	1 medium packet		
vinegar* (white wine or balsamic)	drizzle	drizzle		
Kiwi spice blend	1 sachet	2 sachets		
shredded Cheddar cheese	1 medium packet	1 large packet		
peri peri sauce	1 medium packet	1 large packet		
sweet chilli sauce	1 small packet	1 medium packet		
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)	3408kJ (815Cal)	542kJ (130Cal)
Protein (g)	51g	8.1g
Fat, total (g)	43.4g	6.9g
- saturated (g)	12.9g	2.1g
Carbohydrate (g)	52.9g	8.4g
- sugars (g)	29.8g	4.7g
Sodium (mg)	2057mg	327mg
Dietary Fibre (g)	7.4g	1.2g
Custom Recine		

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4859kJ (1161Cal)	569kJ (136Cal)
Protein (g)	90.6g	10.6g
Fat, total (g)	64.4g	7.5g
- saturated (g)	19.2g	2.2g
Carbohydrate (g)	52.9g	6.2g
- sugars (g)	29.8g	3.5g
Sodium (mg)	2208mg	258mg
Dietary fibre	7.4g	0.9g

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





Bake the chicken drumsticks

- 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: Chicken is cooked through when it's no longer pink inside
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.



Bake the loaded fries

- Place potato fries and sweetcorn on a lined oven tray. Sprinkle over Kiwi 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.



Get prepped

- Meanwhile, drain **sweetcorn**. Cut **potato** into fries.
- In a medium bowl, combine deluxe salad mix, baby leaves and a drizzle of vinegar and olive oil. Season with salt and pepper. Set aside.



Serve up

- Divide Portuguese chicken drumsticks, cheesy Kiwi-spiced loaded fries and salad between plates.
- Spoon remaining peri peri sauce from baking dish over drumsticks.
- Top with a dollop of **mayonnaise** to serve. Enjoy!