



# Peri Peri Chicken Drumsticks

with Loaded Kiwi-Spiced Fries & Deluxe Salad

KIWI FLAVOURS

TAKEAWAY FAVES

Grab your Meal Kit with this symbol



- Chicken Drumsticks
- All-American Spice Blend
- Sweetcorn
- Potato
- Deluxe Salad Mix
- Baby Leaves
- Kiwi Spice Blend
- Shredded Cheddar Cheese
- Peri Peri Sauce
- Sweet Chilli Sauce
- Mayonnaise
- Chicken Drumsticks

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.

Eat Me Early

**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 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

	2 People	4 People
<b>olive oil*</b>	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
<b>vinegar*</b> (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 Recipe

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 (g)	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](https://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 | CW24



1



## 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.

3



## 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.

2



## 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.

4



## 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!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)