

BBQ Chicken Drumsticks & Cheesy Mash

with Bacon Waldorf-Style Salad & Gravy

TASTE TOURS

Grab your meal kit
with this number

24



BBQ Sauce



Chicken Drumsticks



All-American
Spice Blend



Potato



Cos Lettuce



Apple



Kohlrabi



Shredded Cheddar
Cheese



Diced Bacon



Gravy Granules



Dill & Parsley
Mayonnaise



Roasted Almonds

Prep in: 20-30 mins
Ready in: 45-55 mins

 Eat Me Early

When it comes to chicken, we're always looking for two things: golden skin and juicy, flavourful meat. Enter sticky chicken drumsticks. They're all that and then some—the “some” being a mouth-watering BBQ glaze that takes them above and beyond. Cheesy mash, gravy and a bacon-speckled salad truly tip this meal over the edge of deliciousness.

Pantry items

Olive Oil, Butter, Milk, White Wine
Vinegar

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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 · Medium saucepan with a lid
· Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
BBQ sauce	1 medium packet	1 large packet
water*	¼ cup	½ cup
chicken drumsticks	1 medium packet	2 medium packets OR 1 large packet
All-American spice blend	1 medium sachet	1 large sachet
potato	2	4
cos lettuce	1 head	2 heads
apple	1	2
kohlrabi	½	1
butter*	20g	40g
milk*	2 tbs	4 tbs
shredded Cheddar cheese	1 large packet	2 large packets
diced bacon	1 medium packet	2 medium packets OR 1 large packet
gravy granules	1 medium sachet	2 medium sachets
boiling water*	½ cup	1 cup
dill & parsley mayonnaise	1 large packet	1 medium packet
white wine vinegar*	¼ cup	½ cup
roasted almonds	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4957kJ (1185Cal)	663kJ (158Cal)
Protein (g)	68.1g	9.1g
Fat, total (g)	72.9g	9.8g
- saturated (g)	22.4g	3g
Carbohydrate (g)	64.9g	8.7g
- sugars (g)	41.3g	5.5g
Sodium (mg)	2149mg	287mg
Dietary Fibre (g)	9.8g	1.3g

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 | CW26



1



Bake the chicken drumsticks

- Preheat oven to **240°C/220°C fan-forced**. In a small bowl combine **BBQ sauce** and the **water**.
- In a baking dish, combine **chicken drumsticks**, **All-American spice blend** and a drizzle of **olive oil**. Cover tightly with foil and bake for **10 minutes**.
- Remove from oven, remove foil, then add the **BBQ sauce mixture**. Turn **drumsticks** to coat and spoon over any **juices**.
- Bake, uncovered, until golden brown and cooked through, a further **30-35 minutes**.

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

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

4



Cook the bacon & gravy

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **diced bacon**, breaking up with a spoon, until golden, **6-7 minutes**. Transfer to a large serving bowl.
- In a medium heatproof bowl, combine **gravy granules** and the **boiling water** (½ cup for 2 people / 1 cup for 4 people), whisking, until smooth, **1 minute**.

2



Get prepped

- Meanwhile, boil the kettle.
- Peel **potato** and cut into large chunks. Finely shred **cos lettuce**. Thinly slice **apple** and **kohlrabi** (see ingredients) into sticks.

5



Make the salad

- To the serving bowl with **bacon**, add shredded **cos lettuce**, **apple**, **kohlrabi**, **dill & parsley mayonnaise** and a drizzle of **vinegar** and **olive oil**. Toss to combine and season to taste.

3



Make the cheesy mash

- Half-fill a medium saucepan with boiling water, then add a generous pinch of **salt**.
- Cook **potato** in boiling water, over high heat, until easily pierced with a fork, **12-15 minutes**.
- Drain and return to pan. Add the **butter**, **milk** and **shredded Cheddar cheese** to **potato**.
- Mash until smooth. Cover to keep warm.

TIP: Save time and get more fibre by leaving the potato unpeeled!

6



Serve up

- Bring BBQ chicken drumsticks, cheesy mash, gravy and waldorf-style salad to the table to serve.
- Sprinkle **roasted almonds** over waldorf-style salad to serve. Enjoy!

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