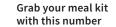


BBQ Chicken Drumsticks & Cheesy Mash with Bacon Waldorf-Style Salad & Gravy

TASTE TOURS









BBQ Sauce

Chicken Drumsticks





All-American

Potato

Spice Blend





Cos Lettuce





Shredded Cheddar



Diced Bacon

Gravy Granules



Dill & Parsley Mayonnaise

Roasted Almonds





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.



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 \cdot Medium saucepan with a lid \cdot 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*	1/4 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	1/2	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*	1/4 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.



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.



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.



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!



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.



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.



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!



Scan here if you have any questions or concerns





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