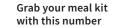


# BBQ & Sriracha Chicken Drumsticks with Potato Wedges & Rainbow Slaw

KID FRIENDLY









Chicken Drumsticks









Potato







**Baby Leaves** 







Prep in: 10-20 mins Ready in: 40-50 mins



When it comes to chicken, we're always looking for two things: golden crackly skin and juicy, flavourful meat. Enter these baked chicken legs. They're all that and then some — the "some" being a sticky BBQ glaze that really takes them above and beyond. They're served with crunchy slaw, plus our favourite version of the spud: wedges. Ready to get a leg up on dinnertime?

**Pantry items** 

Olive Oil, 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

Large baking dish lined with foil  $\cdot$  Oven tray lined with baking paper

# Ingredients

3			
	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	
BBQ sauce	1 medium packet	1 large packet	
sriracha	1 medium packet	1 large packet	
potato	3	6	
avocado	1 (small)	1 (large)	
apple	1	2	
slaw mix	1 medium packet	1 large packet	
baby leaves	1 small packet	1 medium packet	
smokey aioli	1 medium packet	1 large packet	
white wine vinegar*	drizzle	drizzle	

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3405kJ (813Cal)	490kJ (117Cal)
Protein (g)	48.5g	7g
Fat, total (g)	47.3g	6.8g
- saturated (g)	9.5g	1.4g
Carbohydrate (g)	48g	6.9g
- sugars (g)	17g	2.4g
Sodium (mg)	1334mg	192mg
Dietary Fibre (g)	9.3g	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 drumsticks

- Preheat oven to 220°C/200°C fan-forced.
- In a foil-lined baking dish, combine chicken drumsticks, All-American spice blend and a drizzle of olive oil. Cover tightly with foil and bake for 20 minutes.
- SPICY! Use less sriracha if you're sensitive to heat! Remove from oven, remove foil, then add BBQ sauce and sriracha. Turn drumsticks and spoon over any juices.
- 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!



#### Make the slaw

- Meanwhile, cut avocado into small cubes. Thinly slice apple.
- When the drumsticks have 5 minutes cook time remaining, combine slaw mix, avocado, apple, baby leaves, smokey aioli and a drizzle of white wine vinegar and olive oil in a medium bowl. Season to taste.



# Bake the wedges

- · While drumsticks are baking, cut potato into wedges.
- Place wedges on a lined oven tray. Drizzle with olive oil, season with salt
  and toss to coat. Spread out evenly, then bake until tender, 25-30 minutes.

**Little cooks:** Kids can help with tossing the wedges.



# Serve up

- Divide rainbow slaw, BBQ and sriracha chicken drumsticks and potato wedges between plates.
- Spoon over any remaining sauce from the baking dish to serve. Enjoy!

**Little cooks:** Take the lead by combining the ingredients for the slaw!





If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

