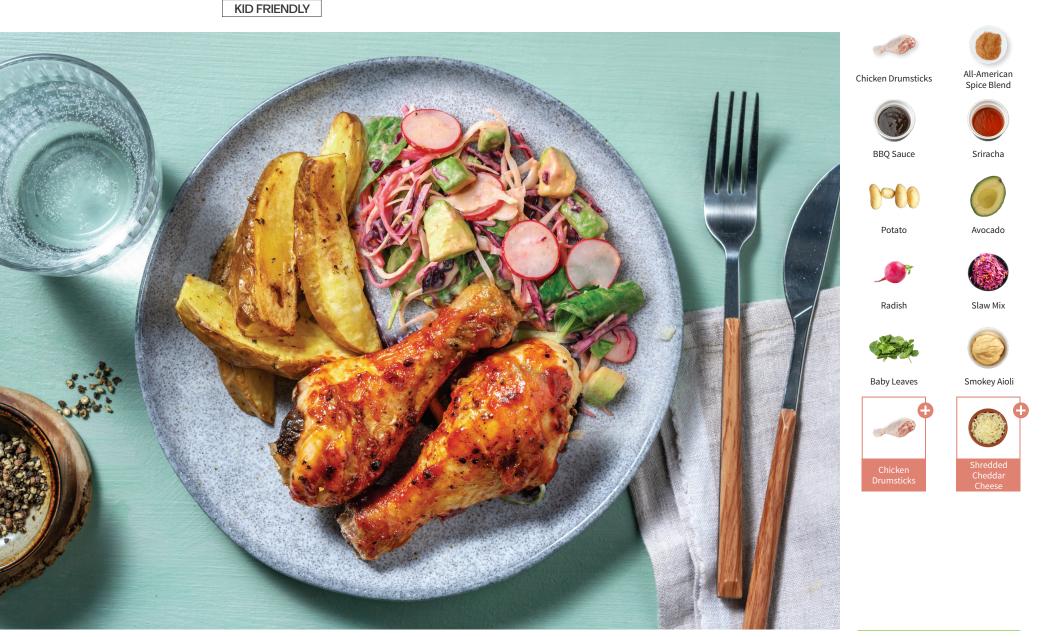


Sticky Sriracha-Glazed Chicken Drumsticks with Potato Wedges & Rainbow Slaw

Grab your meal kit with this number





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

1 Eat Me Early

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 · Oven tray lined with baking paper

Ingredients

2 People	4 People
refer to method	refer to method
1 medium packet	2 medium packets OR 1 large packet
1 medium sachet	1 large sachet
1 medium packet	1 large packet
1 medium packet	2 medium packets
3	6
1 (small)	1 (large)
2	4
1 medium packet	1 large packet
1 small packet	1 medium packet
1 medium packet	2 medium packets
drizzle	drizzle
	1 medium packet 1 medium sachet 1 medium packet 1 medium packet 3 1 (small) 2 1 medium packet 1 small packet 1 medium packet

* Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3404kJ (813Cal)	490kJ (117Cal)
Protein (g)	48.5g	7g
Fat, total (g)	47.2g	6.8g
- saturated (g)	9.5g	1.4g
Carbohydrate (g)	48g	6.9g
- sugars (g)	16.5g	2.4g
Sodium (mg)	1421mg	205mg
Dietary Fibre (g)	9.2g	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.
- · Remove chicken from oven, then remove foil.
- SPICY! Use less sriracha if you're sensitive to heat! Add BBQ sauce and sriracha. Turn drumsticks and spoon over any juices.
- Return to oven and 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 radish.
- When the drumsticks have 5 minutes cook time remaining, in a medium bowl, combine slaw mix, avocado, radish, baby leaves, smokey aioli and a drizzle of white wine vinegar and olive oil. Season to taste.

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

Follow method above, cooking in batches if necessary.

ADD SHREDDED CHEDDAR CHEESE Sprinkle over salad before serving.

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



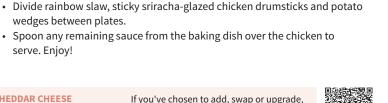




CUSTOM **OPTIONS**

3





Bake the wedges

wedges between plates.

serve. Enjoy!

- 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.

