



BBQ & Sriracha Chicken Drumsticks

with Potato Wedges & Rainbow Slaw

Grab your Meal Kit with this symbol



Chicken Drumsticks



Louisiana Spice Blend



BBQ Sauce



Sriracha



Potato



Sweetcorn



Slaw Mix



Baby Spinach Leaves



BBQ Mayo

Hands-on: **10-20 mins**
Ready in: **40-50 mins**

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

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper · Baking dish lined with foil · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
chicken drumsticks	1 packet	1 packet
Louisiana spice blend	1 sachet	2 sachets
BBQ sauce	1 packet (40g)	1 packet (80g)
sriracha	1 packet (20g)	1 packet (40g)
potato	2	4
sweetcorn	½ tin	1 tin
slaw mix	1 bag (150g)	1 bag (300g)
baby spinach leaves	1 bag (30g)	1 bag (60g)
BBQ mayo	1 packet (50g)	1 packet (100g)
white wine vinegar*	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3084kJ (737Cal)	471kJ (113Cal)
Protein (g)	49g	7.5g
Fat, total (g)	35.4g	5.4g
- saturated (g)	7.5g	1.1g
Carbohydrate (g)	52.6g	8g
- sugars (g)	26.9g	4.1g
Sodium (mg)	1702mg	260mg

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.

If you have any questions or concerns, please visit hellofresh.co.nz/contact

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Cook the drumsticks

- Preheat oven to **220°C/200°C fan-forced**. Add **chicken drumsticks** to a baking dish lined with foil. Drizzle with **olive oil** and season with **salt** and **pepper**. Toss to coat, then spread out evenly. Roast **drumsticks** for **20 minutes**.
- Remove from oven, then add **Louisiana spice blend**, **BBQ sauce** and **sriracha**. Turn **drumsticks** to coat and spoon over any juices in the baking dish. Continue roasting until golden brown and cooked through, **15-20 minutes**.

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



Make the slaw

- Drain **sweetcorn** (see ingredients).
- When the **drumsticks** have **5 minutes** cook time remaining, combine **slaw mix**, **sweetcorn**, **baby spinach leaves**, **BBQ mayo** and a drizzle of **white wine vinegar** and **olive oil** in a medium bowl. Season to taste.



Bake the wedges

- While chicken is roasting, cut **potato** into wedges. Place **potato** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and **pepper** and toss to coat. Spread out evenly, then bake until tender, **25-30 minutes**.



Serve up

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

Enjoy!