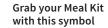


Portuguese Chicken Drumsticks & Cheesy Fries

with Peri Peri Sauce & Slaw

TAKEAWAY FAVES









All-American Spice Blend

Potato







Sweetcorn

Aussie Spice Blend





Sauce



Mayonnaise

Chicken Drumsticks

Sweet Chilli

Sauce



Slaw Mix



Shredded Cheddar Cheese



The recent wet and cold weather across New Zealand has impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: 15-25 mins Ready in: 40-50 mins

Eat Me Early

This smokey and sticky delight uses a punchy peri peri sauce to coat chicken drumsticks for abundant flavours you can only dream of. Serve with a bed of cheesy baked fries with colourful slaw for a crave-worthy dinner that's as pretty as a sunset.



Olive Oil, Red 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

Medium baking dish · Oven tray lined with baking paper

Ingredients

9		
	2 People	4 People
olive oil*	refer to method	refer to method
chicken drumsticks	1 packet	1 packet
All-American spice blend	1 sachet	1 sachet
potato	2	4
sweetcorn	1 tin	1 tin
slaw mix	1 bag (150g)	1 bag (300g)
red wine vinegar*	drizzle	drizzle
Aussie spice blend	1 sachet	1 sachet
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
peri peri sauce	1 packet (50g)	1 packet (100g)
sweet chilli sauce	1 packet (25g)	1 packet (50g)
mayonnaise	1 medium packet	1 large packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3455kJ (826Cal)	527kJ (126Cal)
Protein (g)	52.6g	8g
Fat, total (g)	46.6g	7.1g
- saturated (g)	13.1g	2g
Carbohydrate (g)	53.6g	8.2g
- sugars (g)	24.1g	3.7g
Sodium (mg)	2356mg	360mg

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

- Preheat oven to 240°C/220°C fan-forced.
- In a baking dish, combine chicken drumsticks, All-American spice blend, a drizzle of olive oil and a pinch of salt and pepper. Bake for 20 minutes.
- Remove from oven, turn drumsticks and spoon over any juices. Bake until golden brown and cooked through, a further 15-20 minutes.

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



Get prepped

- Meanwhile, cut potato into fries. Drain the sweetcorn.
- In a medium bowl, combine slaw mix and a drizzle of red wine vinegar and olive oil. Season with salt and pepper. Set aside.



Bake the fries & sweetcorn

- Place potato and sweetcorn on a lined oven tray. Sprinkle over Aussie spice blend, drizzle with olive oil, season with salt and toss to coat.
- Bake until just tender, 20-25 minutes.
- When fries and corn have 5 minutes remaining, remove tray from oven, sprinkle fries with shredded Cheddar cheese and bake until melted.
- When the chicken is done, add peri peri sauce and sweet chilli sauce to the baking dish and turn to coat.

TIP: If your oven tray is crowded, divide between two trays.



Serve up

- Divide Portuguese chicken drumsticks, cheesy potato fries, sweetcorn and slaw between plates.
- Pour remaining peri peri sauce from baking dish over drumsticks.
- Serve with a dollop of mayonnaise. Enjoy!



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