



Portuguese Chicken Drumsticks & Cheesy Fries with Peri Peri Sauce & Slaw

TAKEAWAY FAVES

Grab your Meal Kit with this symbol



All-American Spice Blend



Potato



Sweetcorn



Aussie Spice Blend



Peri Peri Sauce



Sweet Chilli Sauce



Mayonnaise



Chicken Drumsticks



Slaw Mix



Shredded Cheddar Cheese

Recipe Update

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 smoky 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.

Pantry items

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

	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.

We're here to help!

Scan here if you have any questions or concerns

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1



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!

3



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.

2



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.

4



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!

Rate your recipe

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