



# Easy Portuguese Chicken Drumsticks & Cheesy Fries

with Peri Peri Sauce & Slaw

TAKEAWAY FAVES

Grab your Meal Kit with this symbol



Chicken Drumsticks



All-American Spice Blend



Potato



Sweetcorn



Slaw Mix



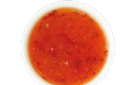
Aussie Spice Blend



Shredded Cheddar Cheese



Peri Peri Sauce



Sweet Chilli Sauce



Mayonnaise



Chicken Drumsticks

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.

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Vinegar (White Wine or Balsamic)

## Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Medium or large baking dish · Oven tray lined with baking paper

## Ingredients

	2 People	4 People
<b>olive oil*</b>	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)
<b>vinegar*</b> (white wine or balsamic)	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 small packet	1 medium packet
mayonnaise	1 medium packet	1 large packet
chicken drumsticks**	1 packet	1 packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3454kJ (826Cal)	528kJ (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

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4905kJ (1172Cal)	558kJ (133Cal)
Protein (g)	92.2g	10.5g
Fat, total (g)	67.6g	7.7g
- saturated (g)	19.4g	2.2g
Carbohydrate (g)	53.6g	6.1g
- sugars (g)	24.1g	2.7g
Sodium (mg)	2507mg	285mg

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](https://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

2023 | CW30



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## 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!

**Custom Recipe:** If you've doubled your chicken drumsticks, use a large baking dish for best results!

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## Bake the fries & corn

- 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 the 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 **chicken** to coat.

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

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## Get prepped

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

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## Serve up

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

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)