



Portuguese Chicken Drumsticks

with Cheesy Fries, Peri Peri Sauce & Slaw

TAKEAWAY FAVES

Grab your Meal Kit with this symbol



Chicken Drumsticks



All-American Spice Blend



Sweetcorn



Potato



Deluxe Salad Mix



Baby Leaves



Aussie Spice Blend



Shredded Cheddar Cheese



Peri Peri Sauce



Sweet Chilli Sauce



Mayonnaise



Chicken Drumsticks

Prep in: 15-25 mins
Ready in: 40-45 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 · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
chicken drumsticks	1 medium packet	2 medium packets OR 1 large packet
All-American spice blend	1 medium sachet	1 large sachet
sweetcorn	1 medium tin	1 large tin
potato	2	4
deluxe salad mix	1 large packet	2 large packets
baby leaves	1 small packet	1 medium packet
vinegar* (white wine or balsamic)	drizzle	drizzle
Aussie spice blend	1 medium sachet	1 large sachet
shredded Cheddar cheese	1 medium packet	1 large packet
peri peri sauce	1 medium packet	1 large packet
sweet chilli sauce	1 small packet	1 medium packet
mayonnaise	1 medium packet	1 large packet
chicken drumsticks**	1 medium packet	2 medium packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3389kJ (810Cal)	552kJ (132Cal)
Protein (g)	50.6g	8.2g
Fat, total (g)	43.4g	7.1g
- saturated (g)	12.9g	2.1g
Carbohydrate (g)	52.4g	8.5g
- sugars (g)	29.7g	4.8g
Sodium (mg)	2129mg	347mg
Dietary Fibre (g)	7.2g	1.2g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4840kJ (1157Cal)	577kJ (138Cal)
Protein (g)	90.2g	10.7g
Fat, total (g)	64.4g	7.7g
- saturated (g)	19.2g	2.3g
Carbohydrate (g)	52.4g	6.2g
- sugars (g)	29.7g	3.5g
Sodium (mg)	2280mg	272mg
Dietary fibre	7.2g	0.9g

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



2024 | CW20

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: Chicken is cooked through when it's no longer pink inside.

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.

3



Bake the fries

- Place **potato fries** 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.

2



Get prepped

- Meanwhile, drain **sweetcorn**. Cut **potato** into fries.
- In a medium bowl, combine **deluxe salad mix**, **baby leaves** and a drizzle of **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.
- Spoon remaining peri peri sauce from baking dish over drumsticks.
- Serve with a dollop of **mayonnaise**. Enjoy!

Rate your recipe

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