

Sticky Sriracha-Glazed Chicken Drumsticks


with Potato Wedges & Rainbow Slaw



KID FRIENDLY



Grab your meal kit with this number



43







- 
 Chicken Drumsticks



 All-American Spice Blend
- 
 BBQ Sauce


 Sriracha
- 
 Potato


 Radish
- 
 Avocado


 Slaw Mix
- 
 Baby Leaves


 Smokey Aioli
- 
 Chicken Drumsticks


 Cheddar Cheese

Prep in: 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

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

You will need

Large baking dish lined with foil · Oven tray lined with baking paper

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
BBQ sauce	1 medium packet	1 large packet
sriracha	½ medium packet	1 medium packet
potato	3	6
radish	2	4
avocado	1 (small)	1 (large)
slaw mix	1 medium packet	1 large packet
baby leaves	1 small packet	1 medium packet
smokey aioli	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3404kJ (813cal)	490kJ (71cal)
Protein (g)	48.5g	7g
Fat, total (g)	47.1g	6.8g
- saturated (g)	9.4g	1.4g
Carbohydrate (g)	47.9g	6.9g
- sugars (g)	16.8g	2.4g
Sodium (mg)	1400mg	201.7mg
Dietary Fibre (g)	9.4g	1.4g

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://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Bake the drumsticks

- Preheat oven to **220°C/200°C fan-forced**.
- **SPICY!** This is a mild spice blend, but use less if you're sensitive to heat! In a foil-lined baking dish, combine **chicken drumsticks**, **All-American spice blend** and a drizzle of **olive oil**. Cover tightly with foil and bake for **20 minutes**.
- **SPICY!** Use less sriracha if you're sensitive to heat! Remove from oven, remove foil, then add **BBQ sauce** and **sriracha** (see ingredients). Turn **drumsticks** and spoon over any juices. Bake, uncovered, until golden brown and cooked through, a further **20-25 minutes**.

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

3



Make the slaw

- Meanwhile, thinly slice **radish**.
- Slice **avocado** in half, scoop out flesh and roughly chop.
- When the drumsticks have **5 minutes** cook time remaining, in a medium bowl, combine **slaw mix**, **radish**, **avocado**, **baby leaves**, **smokey aioli** and a drizzle of **white wine vinegar** and **olive oil**. Season to taste.

Little cooks: Take the lead by combining the ingredients for the slaw!

CUSTOM OPTIONS



DOUBLE CHICKEN DRUMSTICKS

Follow method above, cooking in batches if necessary.



ADD CHEDDAR CHEESE

Sprinkle over before serving.

2



Bake the wedges

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

Little cooks: Kids can help with tossing the wedges.

4



Finish & serve

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

We're here to help!

Scan here if you have any questions or concerns

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If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

