

# BBQ & Sriracha Chicken Drumsticks

with Potato Wedges & Rainbow Slaw

Grab your Meal Kit with this symbol



Chicken Drumsticks



Louisiana Spice Blend



BBQ Sauce



Sriracha



Potato



Sweetcorn



Slaw Mix




Baby Spinach Leaves



BBQ Mayo

 Hands-on: **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

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 or 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 packet	1 packet
Louisiana spice blend	1 sachet	2 sachets
BBQ sauce	1 packet (40g)	1 packet (80g)
sriracha	1 packet (20g)	1 packet (40g)
potato	2	4
sweetcorn	½ tin	1 tin
slaw mix	1 bag (150g)	1 bag (300g)
baby spinach leaves	1 bag (30g)	1 bag (60g)
BBQ mayo	1 packet (50g)	1 packet (100g)
white wine vinegar*	drizzle	drizzle

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3084kJ (737Cal)	471kJ (112Cal)
Protein (g)	49g	7.5g
Fat, total (g)	35.4g	5.4g
- saturated (g)	7.5g	1.1g
Carbohydrate (g)	52.6g	8g
- sugars (g)	26.9g	4.1g
Sodium (mg)	1702mg	260mg

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.

1



## Cook the drumsticks

- Preheat oven to **220°C/200°C fan-forced**. Add **chicken drumsticks** to a baking dish lined with foil. Drizzle with **olive oil** and season with **salt** and **pepper**. Toss to coat, then spread out evenly. Bake **drumsticks** for **20 minutes**.
- Remove from oven, then add **Louisiana spice blend**, **BBQ sauce** and **sriracha**. Turn **drumsticks** to coat and spoon over any juices in the baking dish. Continue baking until golden brown and cooked through, **15-20 minutes**.

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

3



## Make the slaw

- Drain **sweetcorn** (see ingredients).
- When the drumsticks have **5 minutes** remaining, combine **slaw mix**, **sweetcorn**, **baby spinach leaves**, **BBQ mayo** and a drizzle of **white wine vinegar** and **olive oil** in a medium bowl. Season to taste.

2



## Bake the wedges

- While chicken is roasting, cut **potato** into wedges, then place 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**.

4



## Serve up

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

## Enjoy!