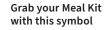


BBQ & Sriracha Chicken Drumsticks with Potato Wedges & Rainbow Slaw











Chicken Drumsticks





BBQ Sauce





Potato

Sweetcorn





Slaw Mix

Baby Spinach Leaves



BBQ Mayo

Pantry items

Olive Oil, White Wine Vinegar



Hands-on: 10-20 mins Ready in: 40-50 mins



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?

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

 $\label{eq:medium} \mbox{Medium or large baking dish lined with foil} \cdot \mbox{Oven tray lined with baking paper}$

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



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!



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.



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.



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!