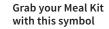


Tandoori Chicken Drumsticks & Coconut Rice

with Kachumber-Style Salad & Crushed Peanuts

TAKEAWAY FAVES







Indian Spice Blend





Basmati Rice





Masala Paste



Cucumber



Radish





Lemon



Crushed Peanuts



Chicken Drumsticks



Yoghurt



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 dry North Indian spice rub that really takes them above and beyond. They're served with fluffy rice, plus our twist on a kambucher salad. 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

Medium or large baking dish · Medium saucepan with a lid

Ingredients

	2 People	4 People	
olive oil*	refer to method	refer to method	
chicken drumsticks	1 packet	1 packet	
mild North Indian spice blend	1 sachet	1 sachet	
coconut milk	1 medium tin	2 medium tins	
water*	⅔ cup	1 ⅓ cups	
basmati rice	1 packet	1 packet	
garlic	2 cloves	4 cloves	
masala paste	1 medium packet	1 large packet	
Greek-style yoghurt	1 medium packet	1 large packet	
honey*	½ tbs	1 tbs	
cucumber	1 (medium)	1 (large)	
radish	2	3	
mint	1 bag	1 bag	
lemon	1/2	1	
crushed peanuts	1 packet	2 packets	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4204kJ (1005Cal)	674kJ (161Cal)
Protein (g)	54g	8.7g
Fat, total (g)	50g	8g
- saturated (g)	22.3g	3.6g
Carbohydrate (g)	83.4g	13.4g
- sugars (g)	12.9g	2.1g
Sodium (mg)	830mg	133mg

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.



Bake the drumsticks

- Preheat oven to 220°C/200°C fan-forced.
- In a baking dish, combine chicken drumsticks, mild North Indian spice blend, a drizzle of olive oil and a pinch of salt and pepper. Bake for 20 minutes.



Make the coconut rice

- In a medium saucepan, add coconut milk, the water and a generous pinch of salt and bring to the boil.
- Add basmati rice, stir, cover with a lid and reduce heat to low.
- Cook for 15 minutes, then remove pan from heat and keep covered until rice is tender and water is absorbed, 10 minutes.

TIP: The rice will finish cooking in its own steam so don't peek!



Get prepped

- Meanwhile, finely chop garlic.
- In a small bowl, combine masala paste,
 Greek-style yoghurt, garlic, the honey and a pinch of salt.



Finish the tandoori drumsticks

- Remove drumsticks from oven, then add tandoori-yoghurt mixture. Turn drumsticks to coat
- Bake until chicken is golden brown and cooked through, 15-20 minutes.

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



Make the kachumber-style salad

- Meanwhile, finely chop cucumber, radish and mint. Slice lemon into wedges.
- In a medium bowl, combine cucumber, radish, mint, a generous squeeze of lemon juice and a pinch of salt and sugar.



Serve up

- Divide coconut rice and tandoori chicken drumsticks between bowls. Pour any remaining sauce from baking dish over chicken.
- Top with kachumber-style salad. Garnish with crushed peanuts to serve. Enjoy!

