



Tandoori Chicken Drumsticks & Coconut Rice

with Kachumber-Style Salad & Crushed Peanuts

TAKEAWAY FAVES

Grab your Meal Kit with this symbol



Mild North Indian Spice Blend



Coconut Milk



Basmati Rice



Garlic



Masala Paste



Cucumber



Radish



Mint



Lemon



Crushed Peanuts



Chicken Drumsticks



Greek-Style Yoghurt

Prep in: 20-30 mins
Ready in: 45-55 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 dry North Indian spice rub that really takes them above and beyond. They're served with fluffy rice, plus our twist on a kachumber salad. Ready to get a leg up on dinnertime?

Pantry items

Olive Oil, Honey

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*	¾ cup	1 ½ 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	½	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.

1



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**.

4



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!

2



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!

5



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**.

3



Get prepped

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

6



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!

We're here to help!

Scan here if you have any questions or concerns



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