



Product Spotlight: Turban Chopsticks Rice Kit


We love Turban Chopsticks' cumin rice kit! Basmati rice, almonds, garlic, spices and red lentils for a flavour-packed pilaf!




Sticky Roasted Drumsticks

with Rice Pilaf

Free-range chicken drumsticks roasted in a homemade orange and turmeric marinade served over a veggie-loaded rice pilaf, made with the Turban Chopsticks Majestic Almond Cumin Pilaf Kit!

 35 minutes

 4 servings

 Chicken

Switch it up!

Cook the drumsticks on the BBQ instead of in the oven.

Per serve: **PROTEIN** 37g **TOTAL FAT** 16g **CARBOHYDRATES** 22g

FROM YOUR BOX

ORANGE	1
CHICKEN DRUMSTICKS	8-pack
BROWN ONION	1
PILAF RICE KIT	1 packet
CARROT	1
ENGLISH SPINACH	1 bunch
LEBANESE CUCUMBER	1
PARSLEY	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground turmeric, soy sauce (or tamari), honey

KEY UTENSILS

oven tray, large frypan

NOTES

Spinach often hides a lot of sand. Trim the roots and place in a clean sink full of cold water. Leave to sit for 5 minutes to allow the sand to sink then use spinach.



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1. MAKE THE MARINADE

Set oven to 220°C.

Zest orange and juice half (reserve remaining for step 5). Add to a bowl along with **2 tsp turmeric, 2 tbsp soy sauce, 1 tsp honey** and **pepper**. Whisk to combine.



2. ROAST THE CHICKEN

Place drumsticks on a lined oven tray and slash in 2-4 places. Coat with marinade. Roast for 25-30 minutes until cooked through.



3. SAUTÉ THE ONION

Heat a large frypan over medium-high heat with **oil**. Slice onion and add to pan along with spices from rice kit. Sauté for 5 minutes. Grate carrot and add to pan. Stir to combine.



4. SIMMER THE PILAF

Roughly chop spinach (see notes). Add to pan along with rice and **2 cups water**. Simmer, covered, for 15 minutes. Season with **salt and pepper**.



5. PREPARE THE TOPPINGS

Dice remaining orange and cucumber. Finely chop parsley leaves. Set aside along with almond and garlic mix from rice kit.



6. FINISH AND SERVE

Pour any roasting juices from chicken over the pilaf. Add drumsticks and toppings to pilaf. Serve tableside.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

