



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Ginger

The easiest way to peel ginger is to use a teaspoon! Simply use it to carefully scrape off the outer layer.



2 Honey Soy Drumsticks with Stir-Fried Vegetables

Honey and soy is a classic combination — and in this dish, we complement with flavour-packed ginger and garlic, too! Look forward to tender rice, savoury chicken drumsticks, and a fresh veggie stir-fry.

 30 minutes

 2 servings

 Chicken

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Fried Rice

For a fried rice-style dish, chop the vegetables finer before frying. Then, stir through cooked rice at the end of step 4. You can add additional fried rice ingredients to your liking, such as water chestnuts, pineapple or zucchini.

FROM YOUR BOX

CHICKEN DRUMSTICKS	4-pack
BASMATI RICE	150g
GINGER	1 piece
GARLIC CLOVE	1
GREEN CAPSICUM	1/2 *
CARROT	1
ASIAN GREENS	2 bulbs
SUGAR SNAP PEAS	1/2 bag (75g) *
CRISPY FRIED SHALLOTS	1 packet (40g)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking (see notes), pepper, soy sauce, honey, white wine vinegar

KEY UTENSILS

oven dish, frypan, saucepan

NOTES

We used sesame oil for extra flavour.

Use the rice tub to easily measure the right amount of water.

For a little sweetness, add 1-2 tsp honey or sweet chilli sauce to the stir-fry.



1. COOK THE CHICKEN

Set oven to 220°C.

Slash drumsticks in 3-4 places. Place in a lined oven dish and toss with **1 1/2 tbsp soy sauce, 1/2 tbsp honey and pepper**. Place in the oven and bake for 20-25 minutes or until cooked through.



2. COOK THE RICE

Place rice in a saucepan and cover with 1.5 x amount of water (see notes). Cover with lid, cook over low heat for 10-15 minutes. Remove from heat, let stand 5 minutes. Stir carefully with a fork.



3. PREPARE THE VEGETABLES

Grate ginger to yield 1 tbsp and crush garlic. Slice capsicum, carrot and Asian greens. Trim sugar snap peas.



4. COOK THE STIR-FRY

Heat a large frypan or wok with **oil** over high heat. Add prepared ingredients and stir-fry for 3-4 minutes. Mix through **1 tbsp soy sauce and 1/2 tbsp vinegar**. Season with **pepper and extra soy** (see notes).



5. FINISH AND PLATE

Serve drumsticks with rice and stir-fried vegetables. Sprinkle with crispy shallots. Serve extra **soy sauce** on the side if desired.

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**

