



Asian Chicken Drumsticks

Oven baked ginger chicken drumsticks. Served with fluffy rice and garlic stir-fry vegetables.

 35 minutes

 2 servings

 Chicken

FROM YOUR BOX

CHICKEN DRUMSTICKS	4-pack
GINGER	1 piece
BASMATI RICE	150g
ASIAN GREENS	2 bulbs
RED CAPSICUM	1
CARROT	1
GARLIC CLOVE	1

FROM YOUR PANTRY

oil for cooking, soy sauce or stir-fry sauce (of choice)

NOTES

If you prefer a saucier dish, combine the stir-fry sauce with roughly 1/4 cup water in the oven dish. Season with more salt or soy sauce at the end.

If you have Chinese Five spice, you can add 1 tsp to the sauce or a pinch to the stir-fry vegetables for extra flavour!

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1. COOK THE DRUMSTICKS

Set oven to 220°C. Slash **chicken** to the bone. Peel and grate **ginger**. Toss all together in a lined oven dish with **2 tbsp soy sauce or stir-fry sauce** and **1 tbsp oil** (see tip). Bake in oven for 20–25 minutes or until cooked through.

TIP *We used a pre-made Teriyaki stir-fry sauce and sesame oil. You could use a combination of soy sauce, sweet chilli, hoisin, oyster or any pre-made Asian marinade to taste. Add some honey for a sweet, sticky finish!*

2. COOK THE RICE

Rinse **rice**. Place in a saucepan with **300ml water**. Cover and bring to a boil. Reduce heat immediately to medium-low. Cook, semi-covered, for 20 minutes until rice is tender and water is absorbed.

3. STIR-FRY THE VEGETABLES

Trim and slice **Asian greens**. Slice **capsicum** and **carrot**. Crush **garlic clove**. Heat a frypan or wok over high heat with **oil**. Add **vegetables** and **garlic**. Cook tossing for 3–5 minutes until tender.

TIP *Use sesame oil to cook the vegetables for extra flavour. You can add spring onions, broccoli or celery to the stir-fry if you want more vegetables.*

4. FINISH AND SERVE

Serve **drumsticks** with **rice** and **stir-fry vegetables**.

TIP *Garnish the dish with some fried shallots, sesame seeds, fresh sliced chilli or chopped peanuts if desired!*

This recipe has simplified instructions to help lower your meal cost.