



Korean Crispy Drumsticks

with Stir-Fried Broccoli and Noodles



30-40min



2 Portions

We've thrown out the deep-fryer and used our humble oven instead to produce these crispy and crunchy Korean-inspired chicken drumsticks. They sit on a mound of flavoursome noodles tossed with porcini mushrooms, garlic, spring onions and broccoli and, to finish it all off, a sprinkling of chilli flakes... if you dare!

What we send

- dried chilli flakes
- free-range chicken drumsticks
- 2 spring onions, 2 garlic cloves
- sesame oil ¹¹
- broccoli
- panko breadcrumbs ¹
- Korean chilli paste (gochujang) ⁶
- vermicelli noodles
- dried porcini mushrooms ¹⁷

What you'll require

- egg ³
- Australian honey
- salt
- soy sauce ⁶
- spray oil
- sugar
- vegetable oil

Utensils

- baking paper
- Kettle
- large frypan
- oven tray
- sieve
- Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Gluten (1), Egg (3), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 715.0kcal, Fat 23.4g, Proteins 54.2g, Carbs 68.9g



1. Hydrate mushrooms

Bring a kettle to the boil. Preheat oven to 220C. Line an oven tray with baking paper. Place the **dried mushrooms** and the **noodles** in 2 separate heatproof bowls. Cover both with boiling water and stand for 5-10 mins to soften.



4. Prepare vegetables

Slice the **spring onion** in half lengthwise then crosswise into 3cm pieces. Thinly slice the **garlic**. Cut the **broccoli** into small florets and cut the stem into batons. Drain **mushrooms** (reserving the liquid) and thinly slice.



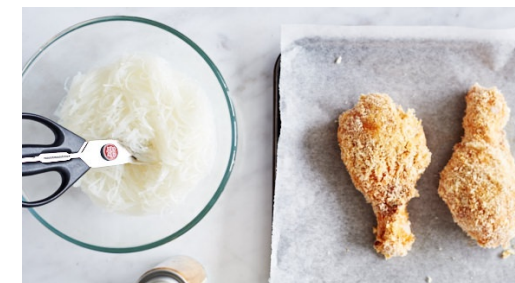
2. Coat chicken

Meanwhile, season **drumsticks** with **salt**. Place in a bowl with the **gochujang** and a pinch of **sugar**. Rub over to coat. Whisk 1 **egg** in a bowl. Place **breadcrumbs** in a shallow dish. Dip chicken into breadcrumbs first to coat, then dip into the egg to cover. Toss in breadcrumbs for a second coat, pressing so breadcrumbs stick to the chicken.



5. Start stir-fry

Heat 2 tsp **vegetable oil** in a large frypan over medium-high heat. Cook **broccoli** and 80ml (1/3 cup) **reserved porcini liquid**, stirring, for 3 mins or until bright green. Add the **garlic, spring onion, sliced mushrooms**, and cook, stirring, for 1 min or until liquid has reduced.



3. Roast chicken

Transfer the **drumsticks** to the prepared tray. Lightly spray with **oil** and roast for 35 mins or until golden and cooked through. Meanwhile, drain the **noodles** and rinse under cold water. Using kitchen scissors, cut noodles 4 or 5 times into smaller lengths.



6. Finish stir-fry

Combine the **sesame oil**, 2 tbs **soy sauce** and 2 tsp **honey** in a small bowl. Add the **noodles** and **soy sauce mixture** to the **vegetables** and stir-fry until well combined. Serve with **crispy drumsticks** and **dried chilli flakes** for extra heat (use to taste, be careful as the chilli flakes are hot).