

Webfid00186hero crispykimchidrumsticks 348

Korean Crispy Drumsticks

with Noodle Salad



30-40min



4 Portions

With a spicy option for the adults and plain for the kids, these baked crispy drumsticks are the perfect crowd-pleaser. The noodles are packed with flavour, with just the right balance of salty and sweet, and paired with the chicken, make for a winning weeknight meal.

What we send

- sesame oil ¹¹
- free-range chicken drumsticks
- baby spinach leaves
- ginger
- garlic
- spring onion
- panko breadcrumbs ¹
- gochugang ⁶
- vermicelli noodles
- dried porcini ¹⁷

What you'll require

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

Utensils

- baking paper
- large frypan
- large saucepan
- oven tray

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.

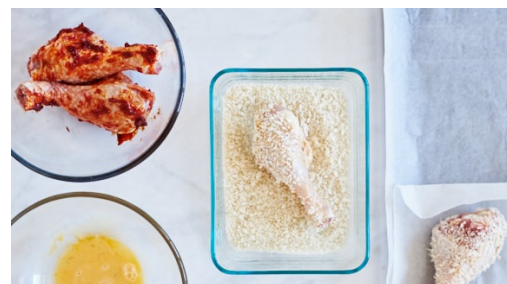
Nutrition per serving

Energy 700.0kcal, Fat 22.0g, Proteins 51.7g, Carbs 71.3g



1. Soak mushrooms

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



2. Prepare chicken

Meanwhile, season **drumsticks** with **salt**. Place 2 drumsticks in a bowl with the **gochujang** and a pinch of **sugar**. Toss to coat. Whisk 1 **egg** in a bowl. Place **breadcrumbs** in a shallow dish. Dip plain chicken drumsticks in the egg to cover, then toss in breadcrumbs to coat, pressing so breadcrumbs stick to the chicken. Repeat with spicy drumsticks.



3. Cook chicken and noodles

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



4. Cook onion and garlic

Slice the **spring onion** in half lengthwise, then crosswise into 3cm pieces. Thinly slice the **garlic**. Finely grate the **ginger**. Heat 1 tbs **vegetable oil** in a large frypan over medium-high heat. Cook the spring onion, garlic and ginger, stirring constantly, for 1 min or until garlic starts to turn golden.



5. Add mushrooms and spinach

Drain the **mushrooms** and thinly slice. Add mushrooms to frypan and cook, stirring, for a further 30 secs. Add the **spinach**, season with **salt** and toss for 1 min or until wilted.



6. Assemble noodle salad

Combine the **sesame oil**, 60ml (¼ cup) **soy sauce** and 3 tsp **honey** in a small bowl. Add the **noodles** and **soy sauce mixture** to the **vegetables** and stir-fry until well combined. Serve with the **crispy drumsticks**.