

Webfid00193hero honeysoywings 83

## Honey and Soy Drumettes

with Slaw



40-50min



4 Portions

Sweet, sticky, zesty and moreish, these amazing Asian chicken wings are set to become a new favourite in your repertoire! They're perfectly balanced by the golden roast potatoes and fresh, crisp slaw.

## What we send

- baby chat potatoes
- Greek-style yoghurt <sup>7</sup>
- free-range chicken drumettes
- spring onion
- mint
- coriander
- red cabbage
- carrot
- Chinese five-spice
- lime
- garlic

## What you'll require

- Australian honey
- salt and pepper
- soy sauce <sup>6</sup>
- sugar
- vegetable oil
- white vinegar

## Utensils

- baking paper
- mandoline (optional)
- roasting pan

Our veggies come straight from the farm, so please wash them before cooking.

## Allergens

Soy (6), Milk (7). May contain traces of other allergens.

## Nutrition per serving

Energy 730.0kcal, Fat 35.6g, Proteins 54.1g, Carbs 43.0g



**1. Roast potatoes**

Preheat oven to 220C and line a large oven tray and a roasting pan with baking paper. Halve or quarter any large **potatoes** and place on tray. Drizzle with 2 tsp **oil** and season with **salt and pepper**. Roast for 35-40 mins.



**4. Prepare slaw**

Meanwhile, using a mandoline, shred the **carrot** and **cabbage** and place in a sieve. Add 2 tsp **sugar**, 1 tsp **salt** and 2 tbs **vinegar**. Stir until evenly coated and stand over a large bowl for 15 mins to drain.



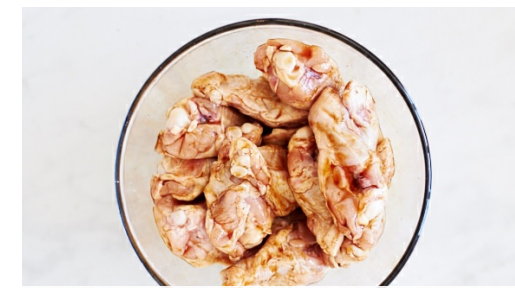
**2. Prepare sauce**

Meanwhile, finely chop the **garlic**. Zest and juice the **lime**. Place 2 tbs juice and half the zest in a bowl with the garlic, 2 tbs **soy sauce**, 1 tbs **honey** and ¼ tsp **Chinese five-spice**. Stir to combine.



**5. Drain slaw**

Meanwhile, pick the **coriander** and **mint** leaves. Finely chop the coriander stems. Thinly slice the **spring onion**. Press the **slaw mixture** to discard excess liquid and transfer to a bowl.



**3. Season chicken**

Add the **chicken** to the sauce and toss to coat well. Transfer to the prepared roasting pan. Roast for 30-35 mins, turning halfway through, until the chicken is golden and sticky.



**6. Finish slaw**

Stir the **yoghurt**, **coriander stems** and half of the coriander and **mint** leaves through the **slaw mixture**. Transfer the **potatoes** to plates and top with the **chicken drumettes**. Serve the **slaw** on the side. Garnish with the **spring onion** and remaining herbs and zest for the parents.