

TAHINI & HONEY CHICKEN DRUMSTICKS WITH TURMERIC AND PISTACHIO RICE









INGREDIENTS:

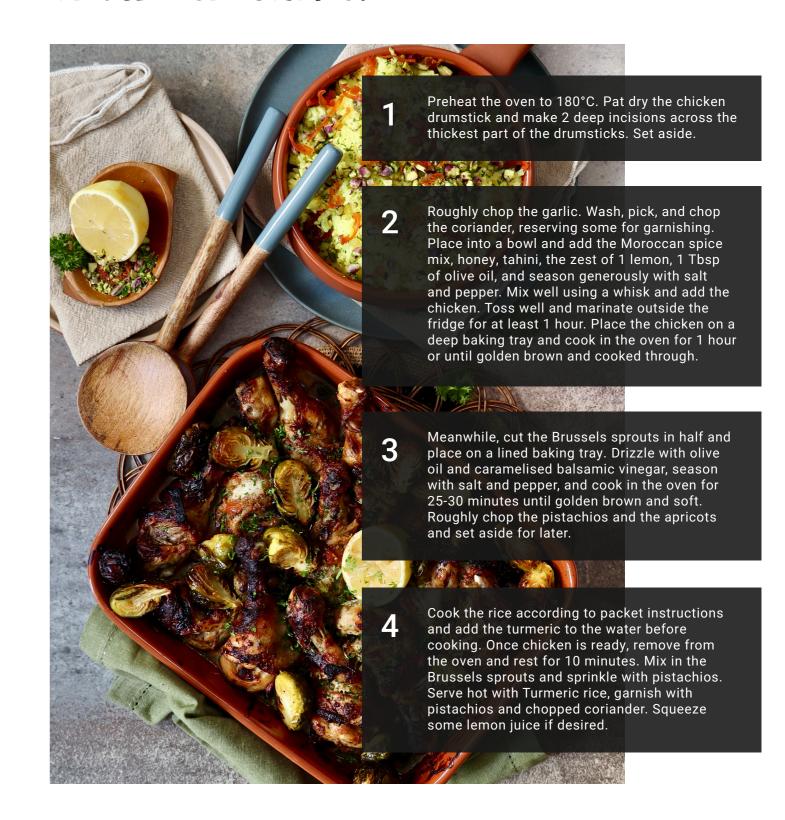
- > 2kg Chicken Drumsticks
- > 4 Garlic Cloves
- >1 ½ Tbsp Moroccan Spice Mix > 180g Mixed Pistachios & Apricots
- > ½ Bunch Coriander
- > 1 Lemon

- > 3 Tbsp Tahini Paste
- > 500g Brussels Sprouts
- > 2 Cups Jasmine Rice

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 1 ½ Tbsp Honey
- > Olive Oil
- > Salt and Pepper
- > 1 Tbsp Caramelised Balsamic Vinegar
- > ½ tsp Ground Turmeric

METHOD - GET COOKING!



CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Marinade the chicken the night before if possible
- Wash the rice well under running water before cooking until water runs nearly clear
- Cook the Brussels sprouts 20 minutes before the chicken is ready

