



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...  
DAVE'S RECIPE BOX

# CAJUN SPICED CHICKEN DRUMSTICKS WITH ROASTED CORN AND CABBAGE SLAW



PREP  
**15 min**



COOK  
**45 min**



SERVES  
**4**

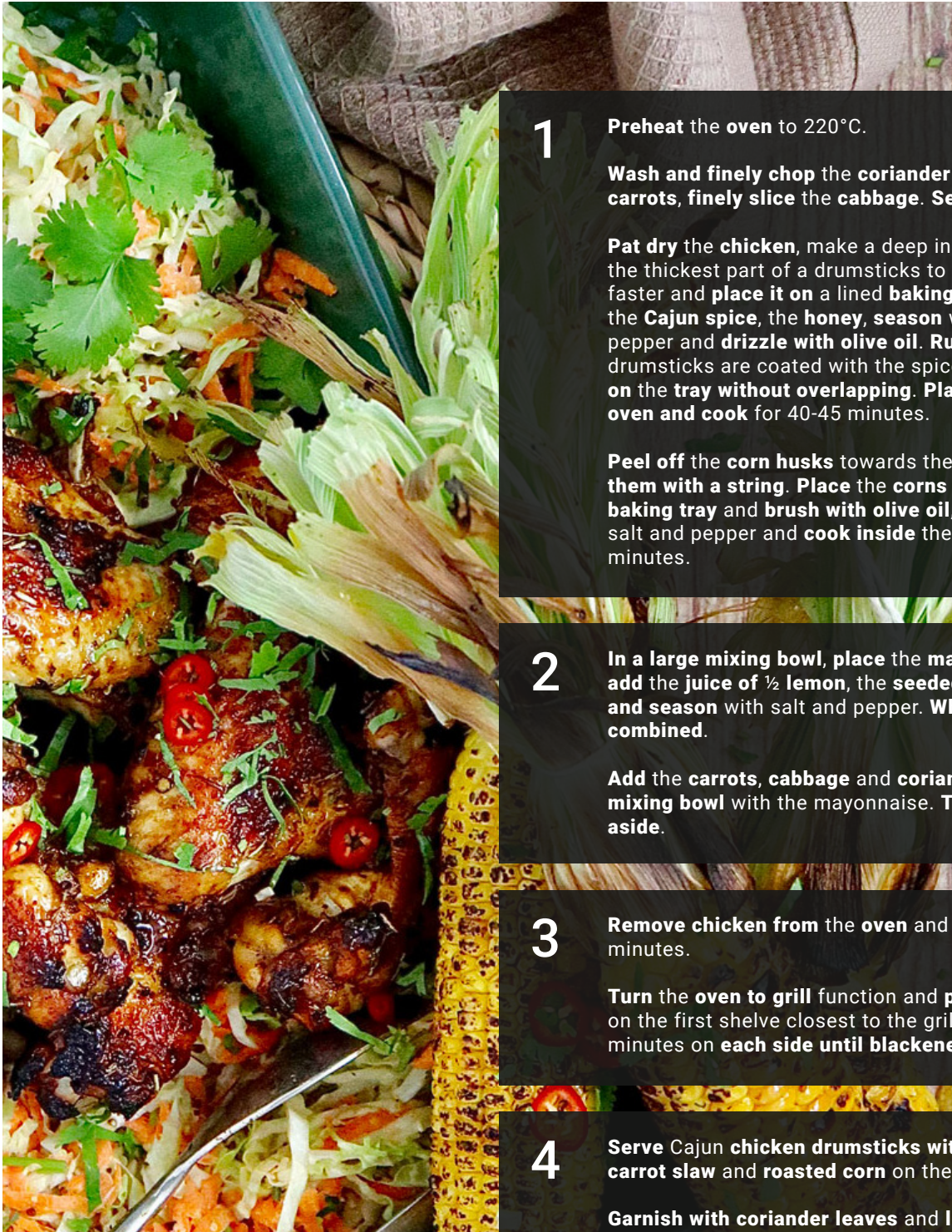
## INGREDIENTS:

- > 1-1.6kg Chicken Drumsticks
- > 2 Tbsp Cajun Spice Mix
- > 4 Corn
- > 225g Mayonnaise
- > 1 Lemon
- > ½ Savoy Cabbage
- > 3 Carrots
- > ½ Coriander Bunch

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 1 Tbsp Seeded Mustard
- > 1 Tbsp Honey
- > Olive Oil
- > Salt and Pepper

# METHOD – GET COOKING!



1

**Preheat the oven to 220°C.**

**Wash and finely chop the coriander. Grate the carrots, finely slice the cabbage. Set aside.**

**Pat dry the chicken, make a deep insertion along the thickest part of a drumsticks to help it cook faster and place it on a lined baking tray. Add the Cajun spice, the honey, season with salt and pepper and drizzle with olive oil. Rub well until all drumsticks are coated with the spices and spread on the tray without overlapping. Place into the oven and cook for 40-45 minutes.**

**Peel off the corn husks towards the back and tie them with a string. Place the corns on a lined baking tray and brush with olive oil, season with salt and pepper and cook inside the oven for 30 minutes.**

2

**In a large mixing bowl, place the mayonnaise, add the juice of ½ lemon, the seeded mustard and season with salt and pepper. Whisk until well combined.**

**Add the carrots, cabbage and coriander to the mixing bowl with the mayonnaise. Toss well and set aside.**

3

**Remove chicken from the oven and let it rest for 10 minutes.**

**Turn the oven to grill function and place the corn on the first shelf closest to the grill. Cook for 2 minutes on each side until blackened all around.**

4

**Serve Cajun chicken drumsticks with cabbage and carrot slaw and roasted corn on the cob.**

**Garnish with coriander leaves and lemon wedges.**

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Use Cajun spice mix on any other marinades for other meats or vegetables.
- Once chicken drumsticks are served, toss the corns on the tray with all the chicken juices.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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