



READY TO COOK
BY HARRIS FARM

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

STICKY SOY AND GINGER CHICKEN DRUMSTICKS



PREP
10 min



COOK
25 min

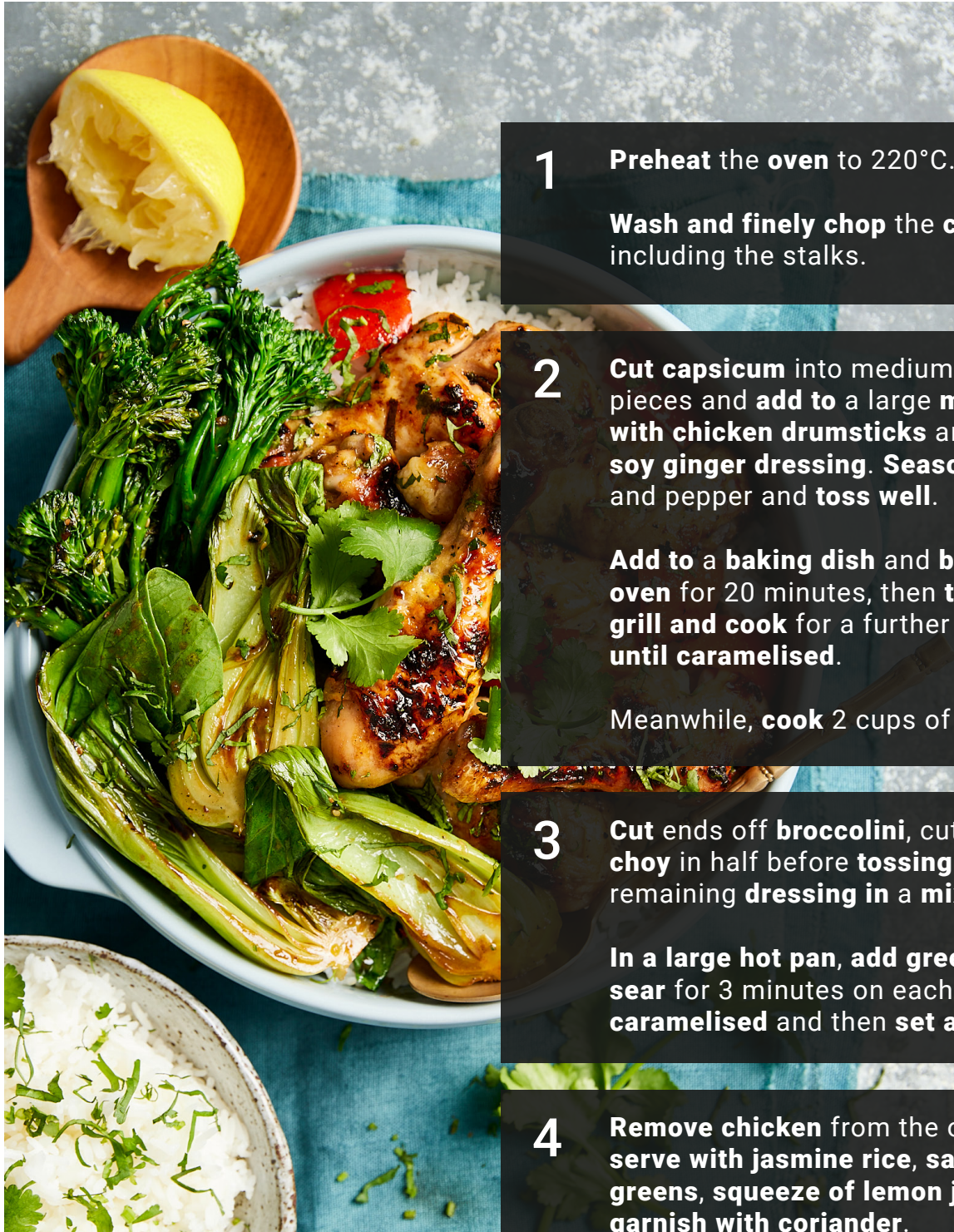


SERVES
4

INGREDIENTS:

- > 6-8 Chicken Drumsticks
- > 2 Cups of Jasmine Rice
- > 250ml Asian Soy & Ginger Dressing
- > 1 Red Capsicum
- > 1 Bunch Bok Choy
- > 1 Bunch Broccolini
- > ½ Bunch Coriander
- > 1 Lemon

METHOD - GET COOKING!



1 Preheat the oven to 220°C.

Wash and finely chop the coriander including the stalks.

2 Cut capsicum into medium sized pieces and add to a large mixing bowl with chicken drumsticks and ½ the soy ginger dressing. Season with salt and pepper and toss well.

Add to a baking dish and bake in the oven for 20 minutes, then turn to oven grill and cook for a further 5 minutes until caramelised.

Meanwhile, cook 2 cups of rice.

3 Cut ends off broccolini, cut bok choy in half before tossing with the remaining dressing in a mixing bowl.

In a large hot pan, add greens and sear for 3 minutes on each side until caramelised and then set aside.

4 Remove chicken from the oven and serve with jasmine rice, sautéed greens, squeeze of lemon juice and garnish with coriander.

ABOUT YOUR LEFTOVER INGREDIENTS...

- There won't be any leftovers this time!

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



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au