

#### Chicken drumstick meal



#### Serves 6-8

Ingredients	Quantity	Common allergens present	Alternative ingredients/modifications
Chicken drumsticks	12-16 drumsticks		
Smoked paprika	1 tsp		
Potatoes (preferably red)	6-8 potatoes		
Dried thyme leaves	1 tsp		
Frozen broccoli	1 head of broccoli		
Frozen cauliflower	1 small		
Orgran gravy mix	20g		
Olive oil	2 Tbs		

## Home method

- 1. Lay drumsticks n a baking tray and season drumsticks with salt, pepper and paprika.
- 2. Cover with cling wrap and store in fridge for one hour up to, one day.
- 3. After seasoning for 1 hour or 24 hours, take tray out of fridge.
- 4. Add ¼ cup hot water to tray of drumsticks and drizzle with olive oil.
- 5. Cook drumsticks at 180C for approx. 45 minutes.
- 6. Turn oven to 100C let drumsticks rest for up to 60 mins.
- 7. To make future chicken stock: Pour off most of the chicken stock in tray, strain and store in cool room for future use. Chill, remove fat and freeze.



## **Vegetables**

- 1. Cut potatoes evenly into medium sized chunks (4-5 pieces per potato)
- 2. Tip potatoes into a large bowl and add olive oil, dried thyme, salt and pepper. Toss well.
- 3. Evenly spread out potatoes on baking tray lined with baking paper.
- 4. Cook potatoes at 200C for about 60 minutes until golden brown. Turn occasionally to ensure even cooking.
- 5. Steams broccoli and cauliflower in microwave safe bowl for about 5 minutes or place in boiling water for 5 minutes.
- 6. Season with salt to serve.

# Gravy

- 1. Mix gravy powder with a very small amount of COLD water to make a smooth paste.
- 2. Boil 200mL water, add in gravy paste.
- 3. Boil for approx. 1 minute to thicken.
- 4. Turn off heat and keep stirring every 10-20 minutes until mealtime.

OR/ prepare gravy as per instructions on packet

Common allergens	present:			
☐ Wheat ☐ Cow's milk ☐ Lupin	☐ Gluten ☐ Fish	□ Egg □ Shellfish	□ Peanut □ Sesame	☐ Tree nut ☐ Soy