

Asian Chicken Salad (Coolibah Asian Mix)



Preparation Time 5 minutes

Cooking Time 40 minutes

Ingredients (serves 4)

- 100g Coolibah Asian Mix
- 8 chicken drumsticks
- ½ cup chicken stock
- 2 tablespoons honey
- 2 tablespoons soy sauce
- 1 tablespoon tomato paste
- 2 teaspoons chilli sauce
- 1 clove garlic, crushed
- 1 red capsicum, sliced thinly
- 20g macadamia nuts, roasted, chopped
- 3 small vine ripened tomatoes, chopped
- 1 tablespoon balsamic vinegar
- 2 tablespoons olive oil

Method

1. Preheat oven to 180 degrees C
2. Place chicken in a baking dish
3. Combine the stock, honey, soy sauce, tomato paste, chilli sauce & garlic in a jug
4. Pour over chicken.
5. Bake chicken, turning occasionally, for 35-40 minutes, until cooked
6. Combine the macadamia nuts, tomato, capsicum and salad leaves with the vinegar and olive oil
7. Serve drumsticks with salad