

More than 1 hour

Serves 4

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Ingredients:

- Juice (160ml) of 2 oranges + extra wedges for roasting
- ¼ cup (60ml) soy sauce
- 3 Tbsp (45ml) srirach
- 3 Tbsp (45ml) honey
- 1 pack (8 pieces) chicken drumsticks and thighs
- Salt and milled pepper
- 1 packet (200g) fine green beans
- 1 packet (20g) PnP Tasty Stem broccoli
- Sesame seeds, fresh coriander and chopped chilli, for serving

Method:

1. Combine orange juice, soy sauce, sriracha and honey.
2. Marinate chicken in mixture for 1 hour.
3. Preheat oven to 180°C.
4. Place chicken on a roasting tray, brush off excess marinade and reserve for basting. Season.
5. Roast for 25-30 minutes.
6. Add greens to tray and drizzle with reserved marinade.
7. Return to oven for 10-15 minutes, basting regularly - take care to not let the sauce catch.
8. Serve chicken and greens topped with sesame seeds, coriander and chilli.