

# BBQ Chicken Drummers with Green Goddess Salad



**Serves 2**

**Prep 15 mins**

**Cooking 45 mins**

**Easy**

## Ingredients

2 tsp tomato purée  
2 tsp balsamic vinegar  
¼ tsp paprika  
1 pitted medjool date  
1 tsp oil  
4 large skinless chicken drumsticks  
1 romaine lettuce, shredded  
2 handfuls watercress  
2 chunks cucumber, halved & sliced  
2 jacket potatoes, to serve

## For the dressing

1 small avocado, halved & stoned  
2 tbsp bio yogurt  
1 tbsp lemon juice  
4 spring onions, chopped  
½ tsp dried tarragon  
¼ tsp mustard

1. Blitz the tomato purée, vinegar, paprika, date, oil, garlic and 2-3 tbsp water until smooth. Slash the drumsticks a few times, then toss in the sauce. Heat the oven to 200C/180C fan/gas 6, then roast for 30 mins.
2. Prick the potatoes all over, wrap in wet kitchen paper and microwave the potato in the microwave for 10 mins to soften it up, then finish in the oven for 40-45 mins.
3. To make the dressing, scoop the avocado into a bowl with the yogurt, lemon juice, spring onions, tarragon and mustard powder, then blitz with a hand blender until smooth.
4. Toss the lettuce, watercress and cucumbers together and pile onto plates. Spoon over the dressing and serve with the chicken and potatoes.