

# Mini chicken and vegetable platter



## Ingredients

- 1/4 cup soy sauce
- 1/4 cup tomato sauce
- 1 tablespoon honey
- 12 chicken drumettes
- 125g sugar snap peas, trimmed
- 1 large carrot, cut into sticks
- 2 celery stalks, cut into sticks

## Step 1

Preheat the oven to 200°C. Line a baking tray with foil.

## Step 2

Combine soy sauce, tomato sauce and honey in a bowl. Add chicken and stir to coat. Arrange chicken, in a single layer, on prepared tray. Bake, turning twice, for 30 minutes or until golden and cooked through. Set aside to cool.

## Step 3

Place peas in a small, heatproof bowl. Cover with boiling water. Stand for 3 minutes. Drain. Rinse under cold water.

## Step 4

Pack chicken and vegetables in lunchboxes.