

Snacky Stuff

Drummin' Chicken



Sticky Chicken (serves 4)

Ingredients:

- 4 chicken drumsticks
- 2 tablespoons sweet chili sauce
- Zest and juice ½ lime
- Pinch lemon grass

Equipment:

- Oven and Oven gloves
- Baking tray
- Bowl
- Tablespoon
- Grater

Method:

1. Pre-heat the oven to 180°C. Line a baking tray with greaseproof paper.
2. In a small bowl combine the sweet chili sauce, lime zest and juice and pinch of lemon grass.
3. Add the chicken drumsticks and leave to marinate in the refrigerator for up to 4 hours (if possible).
4. Place on a lined baking tray and bake for 20 – 25 minutes until golden and juices run clear.
5. Leave to cool and enjoy!



Tomato Chicken (serves 6)

Ingredients:

- 6 chicken drumsticks
- Small can chopped tomatoes
- Tablespoon sundried tomatoes
- Pinch dried basil
- Pinch oregano

Equipment:

- Oven and Oven gloves
- Baking tray
- Bowl
- Tablespoon
- Hand blender

Recipe:

1. Pre-heat the oven to 180°C. Line a baking tray with greaseproof paper.
2. In a small bowl combine the tomatoes, sundried tomatoes and herbs.
3. Using a hand blender, blitz the tomato mix to a puree consistency.
4. Add the chicken drumsticks and leave to marinate in the refrigerator for up to 4 hours (if possible).
5. Place on a lined baking tray and bake the chicken for 20 – 25 minutes until golden, until the juices run clear
6. Leave to cool and enjoy!

