

# HONEY AND ORANGE CHICKEN DRUMMERS

Serves 8

## Ingredients:

- 12 Chicken Drumsticks (skinless)
- 1 Orange (zested and juiced) (= ¼ cup fresh squeezed OJ)
- 2 Tbsp. Honey
- 3 Sprigs Thyme
- 1 Tbsp. Olive Oil
- 1 Tsp. Kosher Salt
- Fresh Cracked Black Pepper

## Directions:

- Preheat oven to 375 degrees. Line a baking sheet with foil.
- In a large bowl, add the zest and juice of an orange, honey, thyme, olive oil, salt and pepper, whisk to combine. Add the chicken drumsticks, toss to combine. Marinate for 10-15 minutes at room temperature.
- Place the marinated drumsticks on the foil lined baking sheet. Bake in the oven for 20-25 minutes, until the internal temperature reaches 165 degrees.
- Serve and ENJOY!

**ALWAYS** wash fruits and veggies when preparing for cooking or eating.

When cutting, dicing, peeling and slicing - ALWAYS get your parents' help or permission.

