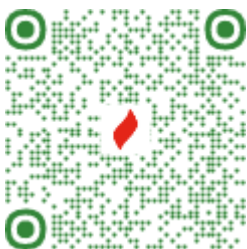




## Ingredients 2 Portions

♦ = Kotányi Produkte

|        |                                                  |
|--------|--------------------------------------------------|
| 2      | Chicken drumsticks (or 2 chicken breast fillets) |
| 3 tbsp | Olive oil                                        |
| 3 tbsp | ♦ Cool Chick                                     |
| 2      | Medium-sized potatoes, cut into wedges           |
| 1      | Red pepper, cut into strips                      |
| 1      | Yellow pepper, cut into strips                   |
| 1      | Courgette, cut into half-moons                   |
| 3      | Small red onions, cut into wedges                |
| 150 g  | Cherry tomatoes, halved                          |



# Oven-baked chicken drumsticks with mixed vegetables

⌚ 40–45 Min ♡ ♡ ♡

## Preparation

- Preparing the chicken:**  
Rub the chicken drumsticks (or chicken breasts) generously with 1 tbsp olive oil and the Kotányi chicken spice mix, then leave to marinate briefly.
- Preparing the vegetables:**  
Place the prepared vegetables (potatoes, peppers, courgettes, onions and cherry tomatoes) in a large bowl.  
Mix the vegetables well with 2 tbsp olive oil and 1 tbsp of Kotányi Cool Chick.
- Prepare the baking tray:**  
Arrange the marinated vegetables in a casserole dish or baking tin.  
Place the seasoned chicken drumsticks on top of the vegetables so that the meat juices that run off add extra flavour to the vegetables.
- Baking:**  
Preheat the oven to 200 °C (top and bottom heat) or 180 °C (fan oven).  
Place the oven dish on the middle shelf and bake for approx. 30–35 minutes, until the chicken is golden brown and cooked through.

**HINT:** For extra crispy chicken skin, switch to grill mode for the last 5 minutes.

- To serve:**  
Arrange the chicken and the roasted vegetables on two plates.  
Optionally, garnish with fresh herbs (e.g. parsley), if available.

**HINT:** Serve with fresh baguette or rice!