

Oven-baked chicken drumsticks with mixed vegetables

40–45 Min

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

Preparation

1 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.

2 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.

3 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.

4 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.

5 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!