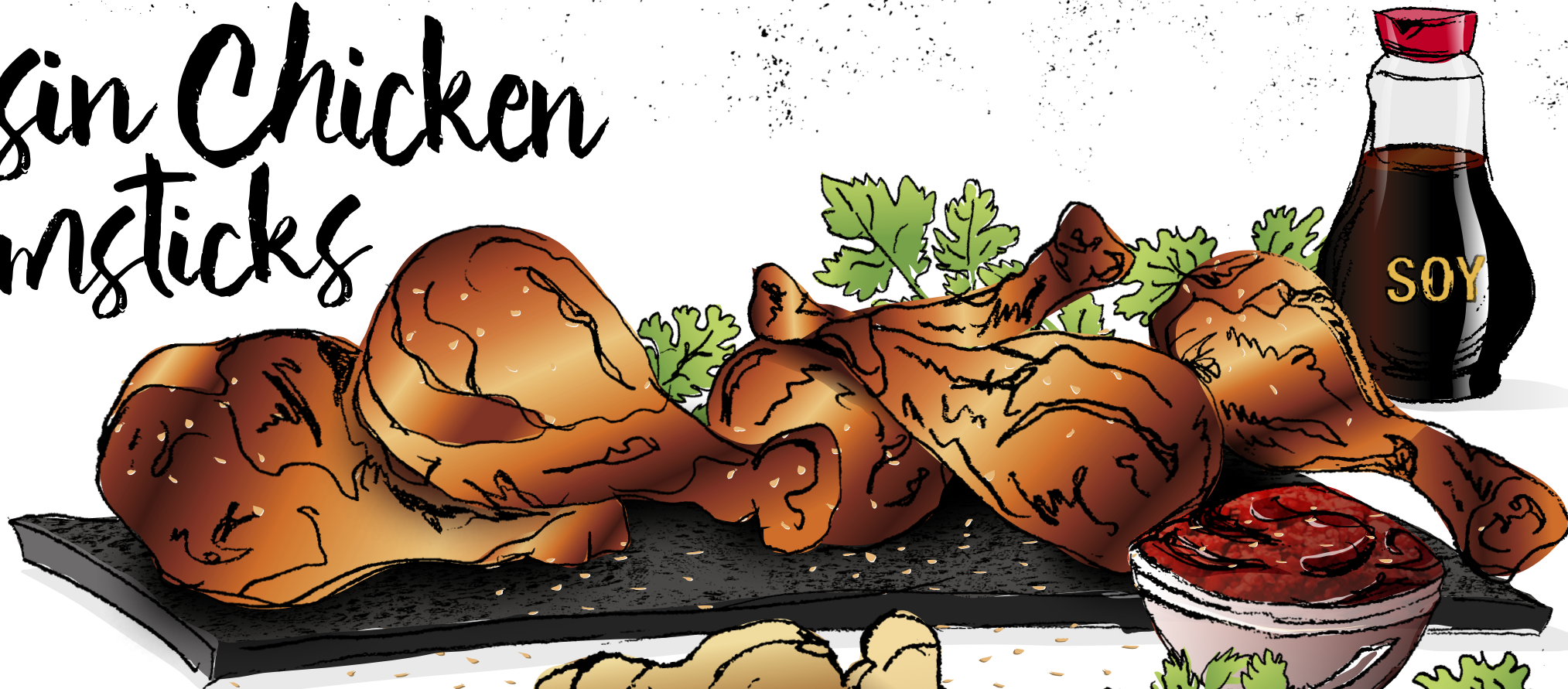


Hoisin Chicken Drumsticks

Preparation time:
20 minutes

Cook time:
45 minutes

Cut:
chicken
drumsticks



Ingredients

- 2lbs (1000 g) (12) chicken drumsticks
- 3 Tbsp (45 ml) hoisin sauce
- 2 Tbsp (30 ml) soy sauce
- 1 tsp (5 ml) sesame oil
- 1 Tbsp (15 ml) ginger, peeled and finely chopped
- 1 tsp (5 ml) garlic powder
- 1/2 tsp (2.5 ml) dried red pepper chili flakes
- 1 Tbsp (15 ml) sesame seeds (optional)

Preparation

- Preheat oven to 400 °F.
- In a large bowl, whisk hoisin sauce, soy sauce, sesame oil, chopped garlic powder and dried pepper flakes.
- Add the chicken and toss to coat evenly. Marinate in the fridge for 15 minutes.
- Place chicken on a baking sheet lined with foil.
- Bake chicken for about 45 minutes, turning halfway, until meat thermometer reads 165 °F (74 °C).
- Top with sesame seeds, if desired.

