



HERBED GREEK CHICKEN DRUMSTICKS

Ingredients

- 3 pounds chicken drumsticks
- 4 cloves garlic minced
- 1/4 cup olive oil
- 2 tablespoons lemon juice
- 1 teaspoon lemon zest
- 1 tablespoon dried oregano
- 1 teaspoon salt
- 1/2 teaspoon paprika
- 1 teaspoon pepper
- 1 teaspoon dried basil

Preparation Steps

- Place the chicken drumsticks in a large bowl or ziploc bag. Add in all of the remaining ingredients and toss the drumsticks to ensure that they are all well coated in the herbs. Transfer to the fridge to marinate for a minimum of 1 hour but ideally overnight.
- Preheat the oven to 425° and line a baking sheet with aluminum foil or parchment paper.
- Place the drumsticks on the baking sheet ensuring that they do not touch. Transfer the chicken to the oven and bake for 40 minutes, flipping halfway through baking. The drumsticks are done cooking when they have an internal temperature of 175°F.