

Easy Baked Chicken Drumsticks

Ingredients

- 10 chicken drumsticks 2,5 lb
- 1 medium onion, sliced
- 2 garlic cloves, crushed, not peeled
- 1 tbsp. olive oil
- 2 tbsp. Worcestershire sauce
- 1 tsp. paprika
- 1 tsp. salt
- $\frac{1}{2}$ tsp. black pepper
- $\frac{1}{2}$ tsp. dry rosemary

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Instructions

Wash chicken thighs, wipe with a paper towel. Place the chicken drumsticks into a large bowl then add all spices, onion, crushed garlic cloves, olive oil, and Worcestershire sauce. Combine well. Optional: cover plastic wrap and refrigerate while it's marinating for 30 min to overnight.

Preheat the oven to 400F degrees.

Line a baking dish with parchment paper or foil. Place the chicken with the onions and garlic into the baking dish and bake for about 30-35 min.

Serve warm and enjoy!