

## Moroccan-Spiced Roasted Chicken Drumsticks

⌘ Why go to KFC when these are brilliant? ⌘

### Ingredients:

- 1½ teaspoons ground cumin
- 1½ teaspoons ground coriander
- ½ teaspoon paprika
- ¼ teaspoon cayenne pepper
- ¼ teaspoon ground cinnamon
- ¾ teaspoon salt
- 3 teaspoons minced garlic
- 2 tablespoons extra virgin olive oil
- Approx. 1kg drumsticks

### Method:

Preheat oven to 200 deg C.

Measure and add the cumin, coriander, paprika, cayenne, cinnamon, oil, and salt to a large bowl or zip lock bag.

Add to the bowl or bag and toss to evenly coat the chicken in the marinade. If you have the time, let the chicken marinate (in the refrigerator) for 30 minutes or overnight (if you really have the time!).

Place the chicken on a rack over a pan (covered to catch the chicken fat). Cook for approximately 1 hour, turning every 20 minutes.

Note: Having the chicken raised will give you a crunchier coating.

**Previous recipes:** Shakshuka, Puttanesca, Asian Styled Omelette, Hot Wings, Almond Cake, Thai Spiced Chicken Meat Balls, Pork Marinade, Mushroom Steak Sauce, Hamburgers, Brownies, Tomato Meatball Casserole, Vanilla Slice, Blondies, Chinese Beef Ribs, Tuna Mornay, Fudge Top Pudding, Chicken and Mushroom Pasta, Quiche, Spring Rolls, Satay Chicken, Pancakes, Mousse Cake, Pulled Chicken wraps, Potato and Beans, Middle Eastern Lamb Shanks. If you've missed any, let me know and I can get you a new copy.

*Thinking real estate, buying or selling. For my honest opinion, call me anytime.*



**Brad Shipway**

**0409 652 271**

**07 3862 8666**

**brad.shipway@harcourts.com.au**

**www.bradshipway.com**

