

Parmesan Chicken Drumsticks

By Sue Lawrence

BBC
RADIO



Ingredients

75g grated parmesan cheese
50g fresh breadcrumbs
2 garlic cloves, peeled and crushed
Grated zest of 1 large lemon
8 - 10 skinless chicken drumsticks
25g butter, melted
1 tablespoon olive oil



Prep Time: 10 mins
Cooking Time: 40 mins

Method

1. Preheat the oven to 200C / gas mark 6.
2. Combine the parmesan cheese, breadcrumbs, garlic and lemon zest.
3. Season with salt and pepper.
4. Brush the chicken with the melted butter then coat in the breadcrumbs, pressing in well.
5. Set on an oiled baking sheet, drizzle over the oil then bake for about 40 minutes or until golden brown and the chicken is cooked through.