



ROASTED CHICKEN LEGS WITH LEMON AND THYME

INGREDIENTS

- 1 package drumsticks
- fresh thyme
- lemon
- butter
- sea salt
- fresh ground pepper

DIRECTIONS

1. Preheat the oven to 425 degrees F
2. Dry the chicken legs with paper towels
3. In a large bowl toss the chicken with, melted butter (or olive oil) sea salt, fresh thyme and lemon juice, and pepper
4. Place the drumsticks on a pan, ideally on an elevated grate for air circulation.
5. Bake for 45 minutes. Remove and rotate. Return to the oven for desired crispness.
6. Sprinkle with lemon juice to serve.

PREP TIME: 10-15 MIN.

COOK TIME: N/A

TOTAL TIME: 10-15 MIN