

## SPICY STICKY DRUMSTICKS WITH OVEN ROASTED POTATOES



**Serving:** 4

**Cooking Time:** 30 min

**Prep Time:** 10 min

### INGREDIENTS

- 8 chicken drumsticks

- Salt, to taste
- 20ml (4 tsp) paprika
- 10ml (2 tsp) Aromat
- 3 garlic cloves, crushed
- 125ml (½ cup) olive oil
- 5 potatoes, skin on and cubed
- 4 golden delicious apples, quartered
- 1 red onion, quartered
- 60ml (¼ cup) runny honey
- 15ml (1 tbsp) apple cider vinegar

## INSTRUCTIONS

1. Put the drumsticks into a mixing bowl and season with the salt, paprika, Aromat and garlic. Mix to combine well. Refrigerate for about 1 hour. Preheat the oven to 190°C.
2. Place the thighs in a baking dish lined with baking paper and drizzle with 30ml (2 tbsp) of the olive oil. Use your hands to rub the oil into the thighs.
3. Surround the chicken with the potatoes, apples and onion and use your hands again to rub the spices into the vegetables and bake for about 30 – 40 minutes.
4. Remove the dish from the oven. Mix the honey and vinegar well together and brush all over the chicken thighs. Increase the heat and bake basting with the honey mixture a few times, until the chicken is caramelized. Serve while still hot with a salad.