

# Lime Cilantro Drumsticks

## Directions:

To make these Lime Cilantro Drumsticks, first combine the olive oil, minced garlic, cumin, salt, and freshly ground pepper in a bowl. Then add the lime zest and juice to the bowl along with half of your chopped cilantro. Stir to combine.

Pour the marinade into a gallon sized zip lock bag and add the drumsticks. Close the bag tightly and mix the marinade with the chicken, being sure to coat each piece. Refrigerate for 30 minutes, or longer if desired, turning the bag occasionally to redistribute the marinade.

When ready to bake, preheat the oven to 400° F. Add the chicken to a casserole dish in one layer, making sure not to overcrowd them. Pour the rest of the marinade in the bag over the chicken. Bake the chicken for 40-45 minutes, basting once or twice throughout. Towards the end of the baking process, turn your broiler on to brown the tops for 3-5 minutes, or until desired. The total cooking time will depend on the size of the drumsticks – use a meat thermometer to make sure the chicken has reached 165° F before removing from the oven. Garnish with fresh lime and the remaining chopped cilantro. Enjoy!