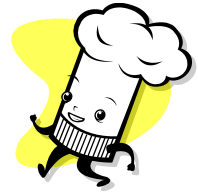


SCD Orange Chicken Drumsticks

SCD entrée



Ingredients:

Marinade:

- 1 Orange, zested
- ½ cup Orange juice, fresh
- ½ tsp Red pepper flakes, crushed
- ¼ tsp Sea salt
- ¼ tsp Black pepper

12 Chicken Legs

Directions:

- 1.) In a large bowl, combine all marinade ingredients.
- 2.) Add chicken and turn to completely coat. Cover the bowl and refrigerate at least **2 hours**.
- 3.) Preheat oven to 425°F.
- 4.) Transfer chicken legs to 9 x 13 baking dish. Pour marinade over top of chicken.
- 5.) Bake 30 min or until chicken is fully cooked.

Notes / Suggestions:

- 1.) Serves 6.