THE J.M. SMUCKER Co

Chicken Drumettes

Prep Time	Cook Time	Serves	Difficulty
15 mins	45 mins	8	N/A

Ingredients

- 8 skinless drumsticks
- 1/2 cup (125 mL) **Robin Hood®** Original All Purpose Flour

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- 2 eggs, beaten
- 1 cup (250 mL) bread crumbs
- 1/4 cup (50 mL) grated Parmesan cheese
- 2 tbsp (30 mL) **Robin Hood®** Original All Purpose Flour
- 2 tsp (10 mL) dried parsley
- 1 tsp (5 mL) garlic powder
- 1 tsp (5 mL) smoked or regular paprika

Directions

Step 1:

Preheat oven to 400ºF (200ºC). Line a baking sheet with parchment paper.

Step 2:

Place flour in one shallow dish, the beaten eggs in another and combine remaining 6 ingredients in another dish.

Step 3:

Toss drumsticks in flour in plastic bag, shaking off any excess. Place in beaten egg and then into breadcrumb mixture. Discard any unused ingredients.

Step 4:

Place on prepared baking sheet and bake in preheated oven 45 to 50 minutes until coating is crispy and chicken is cooked through. Turn drumsticks over halfway through baking.

Images

