



Salt and Pepper Chicken Drumettes



DIFFICULTY: EASY



PREPARATION TIME: 15
MINS



COOKING TIME: 25 MINS



SERVES: 20

Ingredients

20 chicken drumettes, approximately 1kg

Marinade

2 tbsps soy sauce

1 tbsp Chinese rice wine

1 tbsp oyster sauce

2 cloves garlic, finely chopped

Coating Mix

½ cup cornflour

¼ cup rice flour

2 tsps salt flakes

2 tsps cracked black pepper

1½ tsps Chinese five spice

Canola spray

Sliced red chilli and spring onion for serving

Method

Using a sharp knife, cut a few deep incisions into each drumette and place into a large bowl. Combine the marinade ingredients and pour over the drumettes and toss well to coat. Cover and refrigerate for 1 to 2 hours or overnight if possible.

Preheat the oven on CircoRoasting to 190°C and line the universal tray with baking paper.

Combine the ingredients for the coating mix in a medium bowl. Toss the drumettes in the mix to coat well then arrange on the prepared tray. Spray generously with canola spray.

Cook on shelf position 4 for 22 to 25 minutes or until chicken juices are clear when tested with a skewer.

Serve sprinkled with red chilli and spring onion.

Notes
