

1/8 Oven Roasted Taco Chicken



- 15 Minutes Prep
- 1 Hour cook time
- 12 Servings Total

Ingredients

1. 1 large pack chicken drumsticks 🍗
2. 4 tablespoons olive oil, vegetable oil, margarine
3. 3 tablespoons Taco seasoning mix
4. 1/8 teaspoon black pepper
5. 1/2 teaspoon garlic powder

Steps

1. Place your chicken in a bowl, rinse, and clean your chicken thoroughly under water. Once cleaned remove from bowl and pat dry chicken drumsticks with a paper towel.
2. Preheat your oven to 400 degrees.
3. In a large baking pan, add olive oil, vegetable oil, or margarine. If using margarine place pan in preheated oven for about 5 minutes and let melt. Remove pan from oven when melted.
4. Next, add your taco seasoning, black pepper and garlic powder to the melted margarine. Mix well in the baking pan (½ teaspoon of cilantro and parsley are optional).
5. Now add your drumsticks to the pan and thoroughly coat each drumstick with the melted marinade and seasoning.
6. Bake uncovered in the oven for 1 hour at 400 degrees.
7. Remove from oven and let cool. Serve with rice, salad, or refried beans and enjoy!