



Ts'UMAMI Roasted Chicken Drumsticks

Serves 4

4 Springer Mountain Farms' Chicken Drumsticks
Kosher Salt to taste
1 tbsp **Pine Street Market Ts'UMAMI Spice Rub**
1 tbsp Canola Oil
1 Red Onion, cut into 1-inch wedges
2 Heads of Garlic, cut in half
1 Lemon, quartered and seeds removed
1-2 Serrano Peppers, sliced thin
1 cup Basmati Rice, cooked
1 tbsp Flat Leaf Parsley, torn

- Preheat the oven to 350F.
- Remove the chicken from the refrigerator, season generously with salt and Ts'UMAMI, and leave on the counter for 30 minutes.
- In a large bowl, toss the chicken with the oil, onion, garlic, lemon, and peppers. Place the mixture evenly onto a lined baking tray. Roast in the oven, rotating pan halfway through, 50–60 minutes or until the internal temperature of the chicken passes 165°F and the meat begins to pull away from the bone. Remove the pan from the oven and allow to cool.
- Serve the chicken, vegetables, and lemon over the rice and garnish with parsley.