



Buttermilk Ranch Seasoned Chicken Drumsticks

Buttermilk ranch marinated and seasoned oven roasted chicken drumsticks.

Servings: 10 Drumsticks (1 per serving)

Ingredients	Amount	Amount
Tyson® Chicken Drumsticks #26435-928		10 ea.
Buttermilk Ranch Dressing, light	8.60 oz.	1 C
Buttermilk Ranch Dry Seasoning/Dressing Mix, commercially prepared		10 Tbsp.

DIRECTIONS:

1. Combine the chicken drumsticks and the buttermilk ranch dressing in a mixing bowl and toss together. Transfer the ranch glazed drumsticks to a sheet pan lined with parchment paper that has been coated in non-stick cooking spray. Sprinkle approximately a ½-tablespoon of the buttermilk ranch dry seasoning/dressing mix atop each drumstick. Flip each drumstick over and repeat again by sprinkling approximately a ½-tablespoon of the ranch seasoning atop each drumstick.
2. Cover the pan of drumsticks with aluminum foil and bake them covered in a preheated 350°F convection oven for 12 minutes. Remove the foil from the sheet pan and continue to bake the drumsticks uncovered for an additional 8-12 minutes, or until the glaze and seasoning sets on the chicken and the minimum internal temperature reaches 165°F. Serve immediately, or hold loosely covered in a hot box at 145°F until ready to serve. One Buttermilk Ranch Seasoned Chicken Drumstick per serving.

TYSON® PRODUCTS USED:

#26435-928, *Glazed Chicken Drumsticks*

SKU Number: 26435-928

CN Portion	1 piece
M/MA (oz)	2.50
Grain (oz)	0.00
Vegetable (oz)	0.00
Calories	160
Total Fat (g)	10.00
Saturated Fat (g)	2.50
Sodium (mg)	320
Carbs (g)	2
Protein (g)	16

