



Southwest Seasoned Chicken Drumsticks

Southwest inspired chicken drumsticks with a tomato-lime glaze and taco seasoning that includes chili peppers, garlic and cumin.

Servings: 10 Drumsticks (1 per serving)

Ingredients	Amount	Amount
Tyson® Chicken Drumsticks #26435-928		10 ea.
Salsa Glaze (see sub-recipe)	10.15 oz.	1 ¼ C
Taco Seasoning, low-sodium		6? Tbsp.

DIRECTIONS:

1. Combine the chicken drumsticks and the prepared salsa glaze in a mixing bowl and toss together until the drumsticks are evenly coated in the glaze. Transfer the salsa glazed drumsticks to a sheet pan lined with parchment paper that has been generously coated in non-stick cooking spray. Sprinkle approximately 1-teaspoon of the taco seasoning atop each drumstick. Flip each drumstick over and repeat again by sprinkling approximately 1-teaspoon of the taco 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 Southwest Seasoned Chicken Drumstick per serving.

TYSON® PRODUCTS USED:

#26435-928, *Glazed Chicken Drumsticks*

Salsa Glaze

Southwest Seasoned Chicken Drumsticks

Yield: 1¼-cups (approximately 10.15-ounces)

Ingredients	Amount	Amount
Salsa, mild	10 oz.	1 ¼ C
Lime Juice, bottled	0.15 oz.	1 tsp

Ground Cumin, dried		¼ tsp
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DIRECTIONS:

1. Combine all of the ingredients in a food processor and process until the sauce is pureed and smooth. Transfer the prepared salsa glaze to a food-safe container and hold covered under refrigeration at 38°F until ready to use.

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

