



Ingredients

Serves 2

4 chicken drumsticks

2 teaspoons oil

2 teaspoons lemon juice

2 teaspoons soy sauce

½ teaspoon ground coriander

pepper to taste




Method

1. Preheat oven to 225°C.
2. Place chicken drumsticks in a roasting pan using clean tongs.
3. Drizzle with oil, lemon juice and soy sauce.
4. Sprinkle with coriander and pepper.
5. Roast for approximately 35 minutes or until golden brown and no longer pink in the middle.
6. Remove from oven. Place chicken on a serving plate using clean tongs.

Tip

- Remember to wash tongs after each task.

Equipment

-  Measuring spoons
-  Roasting pan
-  Tongs

Preparation and cooking skills

Prepare and cook raw poultry, roast, use herbs and spices to flavour dishes.