



DELICIOUS

Santa Fe Chicken

DRUMSTICK DELIGHTS

Santa Fe Chicken Drumstick Delights

Ingredients

- 8 drumsticks
- 2 packages frozen Santa Fe Medley Vegetables [corn, beans, onions, red/green peppers]
- 4 Tablespoons butter
- 1 cup Spaghetti Sauce – your favorite flavor [mine: tomato, basil, garlic]
- Salt
- Pepper
- California Sweet Basil

Preparation

- Preheat oven to 450 degrees F (230 degrees C).
- Lightly grease 4 large sheets of aluminum foil, about 12x18 inches.

Recipe

Place 2 chicken drumsticks in the center of each sheet of foil. Season with salt, black pepper, and sweet basil.

Place 1/2 package of frozen Santa Fe Medley vegetables in the center of each sheet of foil, between the two drumsticks.

Drop a pat of butter – about a tablespoon– onto the Santa Fe Medley vegetables.



Santa Fe Chicken – Drumstick Delights / Sheri Edwards

Spoon 1/8 cup [2 tablespoons] spaghetti sauce over each drumstick.

Fold the foil around the chicken and vegetables and loosely seal the edges. Place foil packets into a baking dish.

Bake

Bake until drumsticks are no longer pink at the bone and the juices run clear, about one hour. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C).

Note: Use one or two packages of vegetables, as desired. Use more or less spaghetti sauce, as desired.