

Oven Baked Chicken Drumsticks in Yau's Hot Curry Sauce

Ingredients (serves 2-4)

- 8 pieces of chicken drumsticks
- 1 jar of Yau's Hot Chinese Curry Sauce



Preparation

1. Make a diagonal slit into each drumstick at the thickest part and place all drumsticks into a large mixing bowl.
2. Add ½ jar Yau's Hot Chinese Curry Sauce and mix well.
3. Leave to marinate for at least 1 hour (best overnight in fridge).

Cooking

1. Preheat oven (200C fan).
2. Evenly space drumsticks onto a baking tray.
3. Place onto middle shelf of oven and bake for 45mins.
4. When plating, drizzle over the remainder of the curry sauce or serve in a separate dish for dipping.