

BAKED CHICKEN



3-4 servings



1.5 hours

INGREDIENTS

- 8-10 Chicken Drumsticks; skin on or off
- 1/2 cup butter; cubed
- 1/2 TBSP steak seasoning
- 1/2 TBSP Italian seasoning
- 1 roasted anaheim pepper; deseeded and sliced
- 1 onion; sliced
- 1 can condensed tomato soup
- 1/2 cup BBQ sauce
- 1 cup milk

DIRECTIONS

- Preheat the oven to 375°F
- Place chicken drumsticks into a glass casserole dish and add butter cubes in between the drumsticks.
- Next, start adding in the onions and pepper spreading them over the Drumsticks.
- Mix together condensed tomato soup, BBQ sauce, the milk and seasonings until combined, pour over the drumsticks.
- Place into the oven and bake for 1 hour at 375°F. Take out of the oven and check the internal temperature of the drumsticks, 170°F is the safe cooked temperature for drumsticks. Bake longer if needed.
- Serve hot, alongside white rice and cucumbers