

# Tandoori Chicken Drumsticks

## Ingredients

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12 Chicken Drumsticks  
1 t Salt  
1/2 t Ground Black Pepper  
1 t Garlic Powder  
1 t Ground Ginger  
1 t Turmeric  
1 t Ground Cumin  
1 t Garam Masala  
1 t Paprika  
1 T Olive Oil  
3 T Lemon Juice  
1 c Greek Yogurt  
1 t Cilantro

## Instructions

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1. Use a paper towel to pat dry the chicken drumsticks completely before adding seasoning. Score each drumstick with a knife to make 2-3 shallow cuts, about ¼-inch deep. This helps the chicken soak in all the flavors.

2. In a small mixing bowl, combine salt, pepper, garlic powder, ginger root powder, turmeric, cumin, garam masala, and paprika. Mix well with a spoon until evenly distributed. Rub the seasoning all over the chicken to coat evenly including in between the cuts.

3. Place chicken drumsticks into a zip-loc bag. Add in all the wet ingredients including oil, lemon juice, and yogurt and stir well to combine. Press the air out of the bag and seal tightly. Press the marinade around the chicken drumsticks to coat.

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Place bag in the refrigerator and marinate for at least 1 hour, up to overnight.

4. Preheat the oven to 400F. Arrange the marinated chicken drumsticks on a large half sheet baking pan and bake for 40-45 minutes until the skin is crispy and the internal temperature for the chicken reaches 165 F. Turn over once halfway through baking. Turn the broiler on high and cook until nicely charred, about 5 more minutes.

5. Let the drumsticks rest for 5 minutes. Drizzle with extra lemon juice and garnish with cilantro.