

BBQ Chicken Drumstick



This is a very easy and simple recipe for weekday dinner. I like to bake the drumstick before placing on the grill, it is faster and cooks evenly. Not to mention that I don't have to keep "babysitting" the chicken on the grill afraid that it will turn into a charcoal...while the chicken is in the oven I can prepare the side dish. The reason that I use drumstick is because the skin of the chicken gets roasted and taste so good crispy...I know, I know it is not healthy, but once in a while...

Ingredients:

Chicken

3~4 garlic cloves finely minced
1 teaspoon oregano
 $\frac{1}{4}$ cup fresh basil finely chopped
1 tablespoon olive oil
Salt and pepper to taste
1 tablespoon cooking wine
8 chicken drumsticks

Orzo

1 cup orzo pasta

2~3 garlic cloves chopped finely

1 $\frac{1}{2}$ tablespoon butter

2 cups string green beans boiled and cut

Salt and pepper to taste

Parmesan cheese

Pine nuts to garnish

Method:

Chicken

Mix all the ingredients together with the chicken and let it sit for approximately $\frac{1}{2}$ hour. Place the chicken drumstick in the oven for approximately 20 minutes at 350F. In the meantime prepare the orzo pasta.

Orzo Pasta

Cook the orzo pasta as indicated by the instruction of the package, drain and set aside. In a small pan heat the butter, add the garlic and the string beans, sautee for a few minutes until the beans are soft. Add the orzo pasta, salt and pepper to taste, mix gently and remove from the heat.

Once the chicken has been in the oven for approximately 20 minutes, remove carefully and set them on the BBQ grill enough to give the drumstick a roasted color...golden color. Remove and serve with the orzo pasta topped with grated parmesan cheese and pine nuts.

***Thank you for stopping by Simple Recipes and have
a great week!***