



Hela Spice Singapore Pte Ltd

Smoked Paprika and Garlic Chicken



Ingredients	Quantity
Chicken Drumsticks	12 pcs
Olive Oil	½ cup
Garlic Minced	8 cloves
Smoked Paprika	2 tbsp
Chilli broken	½ tsp
Parsley shredded	¼ cup
Oregano shredded	2 tbsp
Salt	1 tsp
Black Pepper No.12	1 tsp

Instructions:

1. Preheat the oven to 220 C.
2. Heat the olive oil in a small pan with medium heat. Add the garlic, smoked paprika, red pepper flakes and oregano, and stir fry for fragrance.
3. Clean and dry the chicken drumsticks and season with salt and black pepper.
4. Pour the olive oil mixture over the drumsticks and ensure the chicken drumsticks are evenly coated.
5. Place the chicken drumsticks on the baking tray and bake for about 40 minutes or until chicken legs are cooked through.
6. Garnish with parsley and serve them hot with your favorite side dishes.

The formulation in this table is to the best of our knowledge and reflects our interpretation of in-house generated recipe. Since government regulations vary from region to region, we cannot guarantee that all the products are in accordance with the regulations of the various countries. Further examination of existing laws is advised.

This recipe does not intend to be a comprehensive reference document and we encourage the user to carry out stability and performance tests in their final application to determine suitability.