



## Sticky Lime and Coconut Chicken Drumsticks

### Ingredients

- 400g can coconut cream
- 1-2 tbspn Thai Green Curry Paste
- 1 Lime, zested and juiced
- 3 tbspn Honey
- 6 Chicken Drumsticks

### How to make



1. For the marinade mix coconut cream, curry paste, lime zest and juice and 1 tbspn of the honey in a bowl. Spoon 1/4 of the marinade into a smaller bowl and set aside.
2. Add the chicken drumsticks to the marinade and leave for at least, preferably overnight.
3. Heat the oven to 200c/180c fan. Line a baking tray with foil and arrange the drumsticks on top, bake for 30 mins, turning halfway through.
4. Mix the remaining honey into the reserved marinade and brush over the chicken then return to the oven for another 10 mins