SUYA SPICED CRISPY CHICKEN DRUMSTICKS

Nigerian suya spiced chicken drumsticks are air-fried until crisp, then served with a side of red pepper tomato sauce.

INGREDIENTS

SUYA SPICED CRISPY CHICKEN DRUMSTICKS

- [ ] 8 Mountaire® Black Label Fresh Drumsticks (28568)
- [ ] ¼ cup peanuts*, roasted unsalted
- [ ] 2 tbsp ginger powder
- [ ] 2 tsp cayenne powder
- [ ] 2 tbsp smoked paprika
- [ ] 3 tbsp onion powder
- [ ] 3 tsp chicken bouillon paste
- [ ] 1 tsp kosher salt
- [ ] ¾ cup vegetable oil

RED PEPPER TOMATO SAUCE

- [ ] 2½ cups Roma tomatoes, large diced
- [ ] 3 cups red bell peppers with stems and seeds removed, large diced
- [ ] ¼ cup jalapeno peppers with stems and seeds removed, roughly chopped
- [ ] 1 tbsp habanero peppers with stems and seeds removed, roughly chopped
- [ ] 5 garlic cloves
- [ ] 1 ½ cups white onion with peel removed, large diced
- [ ] ¼ cup vegetable oil
- [ ] 2 tbsp curry powder
- [ ] 2 tsp kosher salt
- [ ] ½ cup water

*Peanuts can be substituted with sunflower seeds.



PREPARATION

Yield: 4 servings

1. Marinate the chicken drumsticks: In a food processor, blend suya spices and vegetable oil until a fine paste forms. Transfer suya paste to a mixing bowl and add drumsticks. Coat chicken entirely with suya paste, cover, and chill for at least 2 hours to marinate (up to overnight).
2. Make the red pepper tomato sauce: Preheat convection oven to 400°F, low fan. In mixing bowl, toss all ingredients until tomatoes and peppers are coated in oil and spices. Transfer in an even layer to a parchment-lined baking sheet.
3. Bake sauce on sheet for 20 minutes until peppers, tomatoes, and onions have slightly charred edges. Remove from oven and let cool for 15 minutes. Transfer cooled mixture to blender and puree until smooth. Store chilled until service. Warm sauce for serving.
4. Air-fry marinated drumsticks: Preheat convection oven to 375°F, high fan. On parchment-lined baking sheet, add marinated drumsticks in an even layer. Bake for 20 minutes, until drumsticks are golden brown and crisp on the outside and have an internal temperature of 165°F.
5. Serve cooked chicken drumsticks with a side of warmed red pepper tomato sauce.

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