

Opa's Team Picks...



Maple Curry Chicken	
Ingredients	Instructions
<ul style="list-style-type: none">• ~3 lbs of chicken drumsticks or bone-in chicken pieces <p>Marinade:</p> <ul style="list-style-type: none">• 1/3 cup maple syrup• 1/4 cup grainy Dijon mustard• 1 tbsp soy sauce• 1 tbsp curry powder• 2 tsp minced garlic• 1/2 tsp each ground cumin, chili powder and fresh ground pepper• 1/4 tsp each sea salt and cayenne pepper	<p>Marinade: In a large bowl, whisk together all marinade ingredients until well blended. Add chicken pieces and turn to coat evenly with marinade. Cover with plastic wrap and refrigerate for at least 2 hours or up to 24 hours.</p> <p>Cook: Preheat oven to 375 degrees F. Arrange chicken pieces in a single layer on a large, rimmed baking sheet (line with parchment paper for easier cleanup). Drizzle extra marinade over each piece. Bake in preheated oven for 40 to 45 minutes or until chicken is cooked through.</p> <p>Serve hot. Makes 6 servings.</p>