



Lemon Chicken, Leek and Pumpkin Bake

Serves 4

Time to make 1 hr 15 mins (plus 30 mins marinating time)

Ingredients

- 1 tablespoon **Ceres Organics Extra Virgin Olive Oil**
- 4 cloves garlic, crushed
- 1/2 teaspoon **Select Chilli Flakes** (optional)
- 1/3 cup lemon juice
- 2 teaspoons lemon zest
- 1 teaspoon dried **thyme**
- 8 **Waitoa Free Range Chicken Drumsticks**, skin removed
- 600g pumpkin, peeled, cut into 2-3cm chunks
- 1 tablespoon **Palmers Fresh Thyme**
- 2 leeks, cut into thick slices
- 2 tablespoons chopped **Palmers Fresh Flat-leaf Parsley**
- 1 packet **Vitalveges Vitalimmunity Slaw**

Instructions

Combine oil, garlic, chilli flakes and lemon juice and zest in a large, shallow glass bowl. Add chicken; stir to coat. Cover bowl and refrigerate for 20 minutes; longer if time allows.

Preheat oven to 190°C. Place chicken in a large baking dish with pumpkin and leeks; bake for 40 minutes.

Divide bake among 4 plates, scatter with chopped parsley and serve with slaw.