



Summer potato platter with Chicken Drumsticks



10 persons



Ingrediënten

- 20 Chicken Drumsticks
- 2 kg red potatoes
- 200 g chorizo
- 2 large red onions
- 5 courgettes
- 4 cloves garlic
- A few sprigs fresh thyme
- A few bay leaves
- Olive oil
- Pepper & salt

Bereiding

Wash the potatoes and cut them into pieces.
Mix the potatoes with pepper, salt and a dash of olive oil.

Chop the chorizo into pieces, crush the garlic cloves, peel and cut the red onions and mix them with the potatoes.
Also add the thyme and bay leaves.

Place the potato mixture into a roasting pan. Place this on the BBQ under the cover at between 160 and 200°C, stirring occasionally.

Wash the courgettes, half them and remove the seeds.
Cut the courgettes and red onion into large pieces. Mix these with oil and season with pepper and salt.

Colour the Chicken Drumsticks on the BBQ. After 20 minutes add the courgettes and the Drumsticks to the potatoes. Let them all cook for another 20 minutes.

Stir the dish occasionally during cooking.

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