

# CREAMY BLACK PEPPER CHICKEN DRUMSTICKS

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COOK TIME: 50mins

SERVES: 4

CALORIES: 440 kcal (PER SERVING)

## INGREDIENTS

8 chicken drumsticks

chicken seasoning: 1 tsp each: sweet paprika,  
dried thyme, garlic powder, ground cumin,  
cayenne pepper, salt, black pepper)

1 package (150 g/5.3 oz) soft cheese with  
cracked black pepper corns

250 ml (1 cup) chicken broth

1 jar (280 g/ 10 oz) roasted bell peppers, cut into  
thin slices, excess oil drained

200 ml (3/4 cup) milk

1 tbsp salted butter

1 tbsp olive oil

4 garlic cloves, minced

1 tsp pickled green peppercorns, chopped (young  
green peppercorns in brine), optional

1 tsp each: dried oregano, dried thyme, freshly  
ground black pepper

fresh thyme sprigs, optional

## DIRECTIONS

Preheat the oven to 200°C (400°F).

Combine the ingredients for the seasoning, then rub in the chicken drumsticks on all sides.

Heat olive oil and butter in a large oven-proof skillet over medium high heat. Add drumsticks and sear both sides until golden brown, about 8 minutes per side. Remove from skillet.

In the same skillet, add garlic, cook over low heat until soft, 2 minutes. Add ground black pepper and green peppercorns, sauté for 1 minute. Stir in thyme and oregano. Pour chicken stock and bring to a boil. Stir in the cheese, add milk and roasted bell peppers. Give it a taste and season with salt, if needed.

Return chicken to the skillet. Sprinkle with fresh thyme. Place the skillet in the oven and roast until completely cooked through, about 30 minutes. Enjoy!

Serve with orzo, baked/mashed potatoes or bread and broccoli or a simple side salad.

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.