

Bake It and Forget It Onion Chicken

Recipe By Sina Mizrahi



Cooking and Prep: 
7.5 h

Serves:  8

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Shabbat,
Passover, Sukkot

Diet: Gluten Free, Low Carb,
Sugar Free, Paleo

Source: Relish by Binah
Magazine

Chicken drumsticks are the cut I use most often in my cooking. They fit perfectly in little hands, and they can be infused with a wide variety of flavors, so that supper is never boring. Because of how long it takes to bake, this recipe is perfect for those days when you'll be on the go all day long. Just pop it in the oven in the morning, and supper will be ready when you are.

Ingredients (7)

Main ingredients

- 6-8 chicken drumsticks, skin on
- 2 large onions, chopped
- 1 tablespoon oil
- 1 tablespoon salt

1/2 tablespoon onion powder

1/2 tablespoon paprika

at least 1 cup water

Start Cooking

For the Chicken

1. Preheat oven to 300° F.
2. Line the bottom of a roasting pan with most of the chopped onions. Lay the drumsticks on top of the onions and sprinkle a few pieces of chopped onions on top.
3. In a small bowl, mix together the oil and spices. Rub the mixture on each drumstick.
4. Pour water around the chicken and cover tightly.
5. Bake for 6 to 7 hours.