

Tomato-Basil Drumsticks with Baby Squash

Recipe By *Faigy Grossman*



Cooking and Prep:  1
h 50 m

Serves:  8

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free

Source: Family Table by
Mishpacha Magazine

Do you like the tangy taste of a thick, tomato-based gravy as much as I do? The sauce in this dish pairs superbly with the soft chicken that it's cooked in. Spoon the extra sauce over farfel, potatoes, you name it — it'll be a winner of a dinner!

Ingredients (10)

Main ingredients

- 16 chicken drumsticks
- oil, for browning
- 1 28-ounce (790-gram) can diced tomatoes
- 1 6-ounce (170-gram) can **Gefen Tomato Paste**
- 5 cubes **Gefen Frozen Basil**

- 5 cubes Gefen Frozen Garlic
 - 1 teaspoon salt, or to taste
 - 1 tablespoon brown sugar
 - pepper, to taste
 - 5–6 baby squash, scrubbed clean
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Start Cooking

Prepare the Drumsticks and Squash

1. Place drumsticks in a large non-stick pot and drizzle with oil. Over medium-high heat, cook drumsticks until they begin to brown.
2. Place remaining ingredients besides squash in the pot and stir until evenly distributed and chicken is coated.
3. Cover pot and simmer over low heat for one hour, turning chicken once in the middle.
4. Remove cover, push chicken to one side, and add squash to pot.
5. Cover and continue to cook an additional 30 minutes, or until squash is tender.

Credits

Styling and Photography by Chavi Feldman