

# HOISIN CHICKEN LEGS

Servings: Up to 2

Cooking Time: 35 Minutes

Developed By: Farmer Focus



## INGREDIENTS

- 1 package of Farmer Focus Whole Chicken Legs
- 1 thumb fresh ginger, minced
- 1 Lime
- 4 tablespoons hoisin sauce
- Salt
- Pepper
- Sesame seeds (Optional)
- Scallions (Optional)

## DIRECTIONS

1. Pat dry chicken legs with a paper towel then season with salt and pepper.
2. Bake chicken for 25-30 minutes at 450°F or until fully cooked (165°F). For easy clean-up, cover baking sheet with aluminum foil.
3. While your chicken is cooking, combine hoisin sauce, minced ginger, and fresh lime juice to taste in a small bowl.
4. Baste chicken with hoisin sauce mixture, then return it to the oven for 3-5 more minutes.
5. Top with sesame seeds and scallion greens.
6. Serve and enjoy with your favorite sides!