

# Baked Hoisin Drumsticks with Sesame Romaine & Carrot Salad

35 minutes | 2 servings



## Find cookware

[baking dish](#)  
[chef's knife](#)  
[colander](#)  
[cutting board](#)  
[measuring cups](#)  
[measuring spoons](#)  
[mixing bowls](#)  
[oven mitts](#)  
[stirring spoon](#)  
[tongs](#)

## Grab ingredients

1 1/4 lb	chicken drumsticks
45 ml	Italian salad dressing
1 heart	romaine hearts
1/2 (10 oz) bag	shredded carrots
	hoisin sauce
	sesame seeds
	soy sauce
	toasted sesame oil

## Cook & enjoy

- 1 Preheat oven to 450°F.
- 2 Place hoisin sauce, water, soy sauce, and oil in a baking dish; stir to combine the sauce.  
1/4 cup hoisin sauce  
1 tbsp water  
2 tsp soy sauce  
2 tsp toasted sesame oil
- 3 Pat chicken dry with paper towels, add to the dish with the sauce, and turn to coat.  
1 1/4 lb chicken drumsticks
- 4 Place dish in the oven (it doesn't have to be fully heated) and bake, turning halfway through, until chicken is cooked through, 25-30 minutes. Remove from oven.
- 5 When the chicken is almost done, place dressing, additional oil, and sesame seeds in a medium bowl. Stir to combine the dressing.  
3 tbsp Italian salad dressing  
1 tsp toasted sesame oil  
1 tsp sesame seeds
- 6 Wash, dry, and halve lettuce lengthwise, then slice crosswise into thin (shred-like) strips. Add to the bowl with the dressing, along with carrots, and toss to combine the salad.  
1 heart romaine hearts  
1/2 (10 oz) bag shredded carrots
- 7 To serve, divide chicken and salad between plates. Enjoy!