

## Kim's Italian Chicken

Serves 3-4

6 chicken drumsticks  
1 20 oz. can or jar of Marinara Sauce  
Breadcrumbs  
½ tsp Italian Seasoning  
¼ tsp Basil  
½ tsp Garlic Powder  
½ tsp Pepper  
Sliced Fresh Mozzarella  
Fresh Basil, chopped  
Olive Oil

Pasta of your choice  
Zucchini

Preheat oven to 375 degrees.

Spray or rub olive oil in an 8 x 13 baking pan. Separate out one cup of marinara sauce and reserve the balance.

Put the one cup of marinara in a pie pan. Then, mix breadcrumbs with Italian seasoning, basil, garlic powder and pepper and put in another pie pan. Roll chicken legs first in the marinara (be sure all sides are covered) and then rolls the legs in the bread crumbs.

Put the chicken in the 8 x 13 pan. Bake in a 375 oven for 40 minutes. After 40 minutes, lower the heat to 300 degrees and continue cooking the chicken for another 15 minutes.

Remove the chicken from the oven, and make sure that the chicken is cooked throughout by cutting into a leg. When chicken is cooked, spoon warmed remaining marinara sauce onto the chicken, put a slice of mozzarella on each leg, and return to the oven to broil. The chicken is done when the mozzarella has melted and slightly browned.

Top with fresh chopped basil and serve with the pasta of your choice and sautéed zucchini.

This chicken dish goes well with our red blends—Robusto or Repertoire.