



Sheet Pan Sticky Chicken and Plums

Ingredients

- 2 lbs chicken drumsticks
- 1 tablespoon [Fustini's Ginger Crush olive oil](#)
- 1/4 cup soy sauce
- 1/4 cup plum sauce
- 2 teaspoons finely grated ginger
- 1/2 teaspoon Chinese five spice
- 4 plums, halved, stoned
- 1 bunch bok choy, halved lengthways
- steamed jasmine rice, to serve

Sharon's Hint

Adapted from taste.au.com

Directions

Step 1.

Preheat the oven to 400°F. Use a sharp knife to cut 2 slits in the thickest part of each chicken leg. In a medium bowl, combine olive oil, soy sauce, plum sauce, ginger and five spice. Add chicken to the bowl mixture and toss to coat evenly.

Step 2.

Line a large sheet pan with parchment paper. Arrange the chicken mixture in a single layer on the lined tray. Bake, turning occasionally, for 35 mins or until chicken is golden brown and cooked through.

Step 3.

Add the fresh plums t_____