



APRICOT & MAPLE SWEET PEPPER GLAZED CHICKEN LEGS

12 - 14 chicken drumsticks

3 Tbsp. Olive Oil

2 tsp. **Sunset Seasoned Salt**

1 Tbsp. **Mango Chili Lime Seasoning**

2 tsp. **Onion, Garlic & Herb
Seasoning**

¼ cup **Apricot & Maple Sweet
Pepper Jelly**

¼ Cup orange juice

Preheat the oven to 375°F. In a large zip lock bag place chicken legs, add oil and seasoning. Massage until evenly coated. Line a large baking sheet with foil and spray with cooking spray. Arrange the chicken in an even layer on prepared baking sheet and bake in the preheated oven for 35 minutes. Mix

Apricot & Maple Sweet Pepper Jelly and Orange juice. Brush over chicken legs and continue baking for 15 minutes, until cooked through.



- **Apricot & Maple Sweet Pepper Jelly**
- **Sunset Seasoned Salt**

- **Mango Chili Lime Seasoning**
- **Onion, Garlic & Herb Seasoning**