

Balsamic Chicken Drumsticks

INGREDIENTS

- 8 chicken drumsticks, skinless
- ½ cup balsamic vinegar
- ⅓ cup coconut aminos
- 1 cup water
- 3 garlic cloves, minced
- 2 tbsp. raw honey
- 2 tsp. fresh grated ginger
- 1 tsp. red pepper flakes
- Green onion, finely sliced

DIRECTIONS

1. Combine the balsamic vinegar, coconut aminos, water, ginger, garlic, honey, and red pepper flakes.
2. Place the drumstick in a saucepan or dutch oven.
3. Pour the balsamic sauce on top of the drumsticks. Place the pan on the stovetop, and bring to a boil.
4. Lower heat to a simmer and cook for 25 to 30 minutes, turning occasionally.
5. Once the chicken is cooked through, make sure the drumsticks are well-coated with the sauce, and let rest for 2 to 3 minutes.
6. Serve the drumsticks topped with green onions.