

## Oven-baked chicken legs with cauliflower and fennel

1 kg chicken drumsticks (thawed)  
2 tbsp olive oil  
Salt  
Black pepper  
1 tbsp pizza seasoning  
1 yellow onion  
1 fennel  
0.5 cauliflower  
4 garlic cloves  
1 dl black olives, pitted  
10-15 cherry tomatoes  
2.5 dl white wine

### Marinade

2 tbsp ketchup  
0.5 dl olive oil  
0.5 tbsp pizza seasoning  
3 pinches salt  
1 pinch black pepper

Preheat oven to 175 °C (347 °F).

Cut the vegetables into pieces except for the olives and tomatoes. Place the vegetables in a bowl. Pour the marinade over and mix.

Place the chicken on a baking sheet. Brush the chicken with olive oil. Season with salt and pepper. Sprinkle with pizza seasoning.

Spread the vegetables out on the sheet and pour in the wine.

Bake in the oven for about 45 minutes or until the juices run clear and the internal temperature is 82 °C (180 °F) next to the bone of the chicken.