

# One Pan Eggplant, Mushroom & Tomato Drumsticks

8 ingredients · 40 minutes · 2 servings



## Directions

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1. Heat half of the oil in a large skillet over medium-high heat. Season the chicken all over with salt and pepper. Add the chicken to the skillet and brown on all sides for about five to seven minutes. It won't be cooked through. Transfer the chicken to a plate.
2. In the same skillet, add the remaining oil and eggplant. Sauté for about five minutes then add the mushrooms. Stir and cook for another five minutes.
3. Add the paprika and diced tomatoes to the pan. Bring to a simmer, then reduce the heat to low. Season the mixture with salt and pepper.
4. Add the drumsticks to the pan, cover with a lid, and cook for 20 minutes or until everything is cooked through. Top with fresh dill and enjoy!

## Notes

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### Leftovers

Refrigerate in an airtight container for up to three days.

### Serving Size

One serving is equal to approximately two chicken drumsticks and one cup of sauce.

### More Flavor

Add bell pepper and/or carrots.

## Ingredients

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- 1 **tbsp** Extra Virgin Olive Oil (divided)
- Sea Salt & Black Pepper (to taste)
- 1 **lb** Chicken Drumsticks
- 1 Eggplant (Japanese, medium, chopped)
- 8 Cremini Mushrooms (sliced)
- 1 **1/2 tsp**s Paprika
- 1 **1/2 cups** Diced Tomatoes (from the can, with juices)
- 1 **tbsp** Fresh Dill

