



BAKED CHICKEN WITH A TWIST

This baked chicken recipe will have you coming back for more. It's delectably moreish and perfect for winter! What's more, it gives all the flavour and feel of having been baked, yet it is cooked only on the stove, thus making it baked chicken with a twist!

INGREDIENTS

1 tbsp turmeric
1 tbsp paprika
1 tbsp chicken spice
1 tbsp masala
1 tbsp garlic paste
50 g plain yogurt
1 tbsp olive oil
salt and pepper
8 chicken drumsticks
250g baby potatoes (halved)
Parsley to garnish

METHOD

1. Place the spices, plain yogurt, tomato paste, olive oil and salt and pepper in an AMC 24 cm Dome. Mix everything together to create a paste.
2. Add the chicken to the dome and mix well. Make sure all the chicken is coated with the paste.
3. Seal your dome and set aside for two hours to marinate.
4. Once your chicken has marinated, place baking paper in your 30 cm Gourmet Fry Pan
5. Add the chicken and potatoes to the pan and cover with more baking paper to seal.
6. Cover with lid and heat on medium temperature for 15 minutes.
7. After 15 minutes remove the lid and top baking paper and turn chicken and potatoes. Once turned, return the baking paper and lid and cook for another 15 minutes.
8. Add parsley to finish, serve and enjoy!