

About 1 hour

Serves 4

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Ingredients:

- 1 pack (850g) PnP chicken thighs and drumsticks
- 1 onion, chopped
- 1 cup (250ml) chutney
- 1 cup (250ml) mayonnaise
- 1 cup (250ml) water
- 2 Tbsp (30ml) mild curry powder
- Poppadoms and rice, for serving

Sambal:

- ½ cup (125ml) yellow and red cherry tomatoes, chopped
- ½ red onion, finely diced
- Handful fresh coriander, chopped
- Squeeze of lemon juice
- Salt and milled pepper

Method:

1. Preheat oven to 180°C.
2. Place chicken skin-side up in a lightly greased ovenproof dish.
3. Mix onion, chutney, mayonnaise, water and curry powder together and pour over chicken.
4. Bake for about 45-55 minutes or until chicken is golden and sauce is sticky.
5. Toss sambal ingredients together. Season.
6. Serve chicken with sambal, poppadoms and rice.