



4

SERVES/MAKES



COOKING TIME:  
< 45 min



COOKING STYLE:  
Oven

## LANCEWOOD® CHICKEN & POTATO BAKE

### INGREDIENTS:

- 4 chicken thighs and 4 chicken drumsticks
- 80 ml flour, seasoned with salt & freshly ground black pepper to taste
- 45 ml oil
- 4 potatoes, boiled until just soft
- 175 g **LANCEWOOD® Dip & Top Jalapeno Chutney**
- 250 ml **LANCEWOOD® Buttermilk**

### METHOD:

Preheat the oven to 180°C. Place the flour and seasoning in a zip lock bag. Add the chicken to the bag, seal and shake to cover the chicken pieces with flour. Shake off the excess flour. Heat the oil and brown the chicken on both sides. Transfer the chicken to an ovenproof dish. Peel the potatoes and quarter. In the same pan, fry the potatoes until golden brown and add it to the chicken dish. Beat the Dip & Top and Buttermilk together until smooth and pour over the chicken and potatoes. Bake for 30 minutes until golden. Serve with rice and salad.

### PRODUCTS USED:



Jalapeno Chutney Dip

NEW



Buttermilk

**ENJOY!**