



4

SERVES/MAKES



COOKING TIME:
< 60 min



COOKING STYLE:
Oven

LANCEWOOD® CHUTNEY CHICKEN

INGREDIENTS:

- 8 x chicken pieces (drumsticks & thighs)
- Salt & freshly ground black pepper to taste
- 1 x 50 g packet brown onion soup
- 250 ml boiling water
- 200 ml chutney
- 175 g **LANCEWOOD® Jalapeño Chutney DIP & TOP**

METHOD:

Preheat the oven to 180°C. Place the chicken pieces in an ovenproof dish. Season with salt and pepper to taste.

Mix the brown onion soup and the boiling water together. Stir in the chutney and dip and mix well.

Pour over the chicken and bake for 45 – 60 minutes until golden.

Serve with steamed butternut and rice.

PRODUCTS USED:



Jalapeño Chutney Dip

ENJOY!