



Day 19

Serves: 6

Preparation time:

15 min

Cooking time:

60 min

Ingredients:

- 1, 5kg of chicken pieces
- 1 ½ tablespoons (25ml) margarine, softened
- 6 slices Streaky bacon (optional)
- 2 onions, quartered
- 2 large carrots, peeled and cut into chunks
- 1 celery stalk, sliced
- 2 leeks, sliced
- 3 potatoes, peeled and quartered
- 1 sachet IMANA Mild Natal Curry Cook-in-Sauce
- 400ml water

Method:

1. Place chicken pieces in a large casserole dish, rub the margarine into the chicken and cover with the slices of bacon.
2. Place the vegetables around the chicken.
3. Mix the contents of the **IMANA Mild Natal Curry Cook-in-Sauce** with 400ml water and pour over the top.
4. Cover the chicken with a lid or foil and cook at 180°C for about 1 hour, or until cooked.

TIP:

Serve with butter flavoured rice by adding 1 Tbsp of butter and 1 lemon slice to every 2 cups of rice. The butter melts in the boiling water and coats the rice.



This Recipe Uses