

TRAY OF CHICKEN WITH POTATOES IN THE OVEN

Ingredients

Half cup, olive oil

1.5 teaspoons paprika

teaspoon onion powder

1 teaspoon garlic powder

Quarter teaspoon curry

¼ teaspoon turmeric

Half a teaspoon dried coriander

1 teaspoon salt

2 potatoes

10 garlic

3 lemon juice

Zest one lemon

1 tablespoon of tomato molasses (tomato paste)

Hot pepper (or 1 teaspoon sweet paprika)

Quarter of a teaspoon of cinnamon

Half a teaspoon of cardamom

Half a teaspoon of ginger

Half a teaspoon of black pepper

2 teaspoons salt

Half a cup of olive oil

4 tablespoons of yoghurt

2.5 kg chicken thighs

Directions

First: we cut the chicken pieces, and put them in a tray. To prepare the marinade: we put in the electric mixer the milk, olive oil, salt, black pepper, cardamom powder, cinnamon, hot pepper, tomato molasses, lemon zest, then mix the ingredients well, and then pour the seasoning over the chicken pieces, and rub it with the chicken pieces, Then we close them and put them in the refrigerator for 4 hours - 24 hours.

To prepare the potatoes: we cut the potatoes into slices, then put in a bowl salt, dry coriander, curry, turmeric, garlic powder, onion powder, paprika, olive oil, then mix the ingredients well, and then add the potato pieces to the seasoning and stir them with it. Method of application: We put the potato pieces in the oven tray and add the chicken pieces to them, then pour the chicken seasoning over them, add the onions to them, then close the tray with butter paper and then in tin foil, and put the tray in the oven, for 50-60 minutes, and then we get rid of From the paper on the tray and put it in the oven and grill it, and after grilling we take the tray out of the oven and add the acid juice to it, then the chicken and potatoes are ready.

Bon Apetit!