

Chicken Drumetts with Potato Bake & Tomato



Ingredients

20 Chicken Drumetts - Marinated	1/4 cup Basil
4 Potato Brushed large	1 tsp Garlic
2 cups Chicken Stock	Black Pepper cracked to season
6 Tomatoes	100g CRISCO SUNOLA Oil

Method

Potato - Peel & slice potato, place into oiled baking dish & cover with Chicken Stock, Bake at 180c for 40min.

Chicken - Place CRISCO SUNOLA (50g) in to a large saucepan, Saute the Chicken Drumetts until Golden & finish baking in 180c oven for 5 min.

Tomato Salad - Cut fresh Roma tomatoes in to 8ths, add torn Basil leaves, Garlic, Cracked Black Pepper & CRISCO SUNOLA Oil, mix.

Serve either as a plated meal or as a communal meal

Serves 4

For more information contact our Advisory Line on 1800 025 066.

