

Bombay Chicken Thigh

TRAY BAKE



INGREDIENTS

AVO Bombay Lafiness 40g

Chicken Thigh 250g

New Potato 150g

Red Onion 80g

Cherry Tomato 30g

Coriander

Nigella Seeds



METHOD

1. Pre-steam **new potatoes** to soften. Or used tinned new potatoes.
2. Diced **chicken thighs** and cut **red onion** into larger strips.
3. Combine all ingredients into bowl and add **AVO Bombay Marinade**. Mix thoroughly until evenly coated.
4. Sprinkle **coriander** and **nigella seeds** on top for garnish.



OVEN



RICE

Created by butchers and meat technologists from the finest quality ingredients. Our AVO Lafiness Bombay Butchers' Marinade has a tasty, authentic profile which delivers a fruity sweetness and a rounded blend of mild curry flavours.

200°C fan/220°C conventional/425°F for 28-32min from chilled, until the chicken is fully cooked and the potatoes are tender.



For allergen information, please refer to the relevant product specification.