

SWEET AND STICKY CHICKEN POTJIE

Suitable for late Sunday lunch on the patio.

With a potjie, there's no end to the flavours you can create. Break away from the norm and experience something different with this potjie.



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Prep time: 15 minutes
Cook time: 30-40 minutes
Serves 4 people

INGREDIENTS

- 8 chicken pieces (4 thighs and 4 drumsticks)
- 3 tablespoons flour
- 3 tablespoons oil or butter
- 1 onion, chopped
- 2 cloves garlic, chopped
- ½ cup chutney
- ½ cup tomato sauce
- ½ cup mayonnaise
- ½ cup water
- 3 tablespoons soya sauce

INSTRUCTIONS:

1. Preheat the oil or butter in the potjie and brown the onion.
2. Remove the chicken skin and discard it before covering the chicken pieces with flour.
3. Add the chicken pieces and the garlic, braai for a few minutes until the chicken starts to get some colour.
4. Add the chutney, tomato sauce, mayonnaise, water, and soya sauce and mix well.
5. Cover the potjie and cook at medium heat until the chicken is cooked (30-40 minutes). Check the pot to see if there is enough liquid.
6. Remove the lid, allow the sauce to simmer until it becomes thick and sticky.



MEGAMASTER RECIPE TIPS



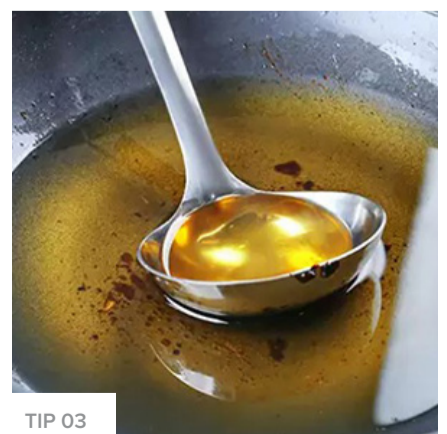
TIP 01

If at any point during the cooking process the pot is too dry, add a little bit of water and stir gently.



TIP 02

The chicken is thoroughly cooked when the meat comes off the bone easily.



TIP 03

If there is too much oil when you're ready to serve, simply remove it with a spoon.