



Moroccan Chicken

Ingredients

- 1 Bg Sadia whole chicken, cut into 8 pieces
- 1 Sachet MAGGI® Juicy Coriander & Garlic Mix
- 1 cup water
- 1 tbsp Harissa paste
- 1 tsp Ginger paste
- 0.5 tsp Ground cinnamon
- 6 Mediums Shallots, chopped finely
- 1.5 cups Prune
- 2 Mediums Carrot, cut into small pieces

Instruction

1. Place Sadia whole chicken, cut into 8 pieces in the provided oven bag. Add MAGGI® Coriander & Garlic Mix and combine together.
2. Add and mix with water, harissa, ginger and cinnamon and pour over chicken. Then, add shallots, prunes and carrots and use provided red tie to close the bag and lay flat on an oven tray.
3. Place tray in a pre-heated oven at 200°C and cook for 50 mins. Remove tray from oven, gently cut oven bag and transfer chicken to a serving dish, and serve alongside steamed rice and avocado salad.

Nutrition

Carbohydrates	44.03 g
Energy	536.1 kcal
Fats	27.8 g
Protein	28.66 g

50 Minutes

6 Servings