



Chicken Thighs with Spicy Tomato Sauce

Ingredients

- 500 g Chicken drumsticks
- 1 Sachet MAGGI® Shish Tawook mix
- 1 cup yogurt
- 1 tsp Oil
- 0.25 Medium Onion, chopped
- 2 Cloves Garlic
- 1 tsp Paprika powder
- 0.5 tsp Cinnamon
- 0.5 tsp Fennel
- 0.5 tsp dried oregano

Instruction

1. Mix MAGGI® Shish Tawook Mix with 1 cup yogurt and 2 teaspoon of oil.
2. Add chopped onions, garlic, paprika, cinnamon, fennel and oregano.
3. Marinate Chicken for 2 hours in the fridge.
4. Stir fry chicken in a pan with 1 teaspoon of oil 5 minutes on each side.
5. Add Spicy Tomato Sauce to chicken and leave to cook for 35 minutes.
6. Dice tomatoes into small cubes and leave to cook on low heat.
7. Stir fry onions and garlic in 1 teaspoon of oil till it becomes transparent.
8. Add tomatoes, vinegar, paprika, fresh spicy pepper to onions and garlic.
9. Sprinkle a pinch of sugar.
10. Stir and leave to cook for 20 minutes.

Nutrition

Carbohydrates	4.28 g
Energy	193.26 kcal
Fats	10.7 g
Protein	19.12 g

65 Minutes

6 servings