



## Chicken Thighs With Vegetables Balsamic Glazed

### Ingredients

- 2 Mediums Potatoes
- 2 tbsp Butter
- 0.25 cup Fresh parsley, chopped
- 500 g Boneless chicken thighs
- 3 Smalls Carrot, cut into cubes
- 1 packet Artichoke
- 4 tbsp Balsamic Vinegar
- 1 Sachet MAGGI® Shish Tawook mix
- 1 cup yogurt
- 2 tsp Oil
- 0.25 cup Almonds

### Instruction

1. Mix MAGGI® Shish Tawook Mix with 1 cup yoghurt and 2 teaspoon of oil.
2. Add to Chicken and marinate for 2 hours in the fridge.
3. Stir fry the vegetables (carrots, artichoke and potatoes) with butter.
4. Add balsamic vinegar and stir for 5 minutes).
5. Put Chicken in the oven tray, add vegetables for 35 minutes (Temperature 200°C).

#### Nutrition

Carbohydrates	39.99 g
Energy	624.96 kcal
Fats	29.45 g
Protein	50.89 g

🕒 65 Minutes

⊕ 4 Servings