

LEMON & HERB POTATO WEDGES SERVED WITH CHICKEN TANDOORI



Serving: 4

Cooking Time: 40 minutes

Prep Time: 10 minutes plus overnight marinade

INGREDIENTS

- 18 chicken drumettes

- 175g thick Greek yoghurt
- Salt, to taste
- 1 garlic, finely chopped
- 1 onion, quartered
- 30ml (2 tbsp) tandoori spice
- Juice of ½ lemon
- **Ingredients for lemon and herb potato wedges:**
- 3 potatoes, cut into wedges
- 15ml (1 tbsp) oil
- juice of 2 lemons
- salt, to taste
- 1 rosemary spring, chopped
- 20ml (4 tsp) fresh parsley, finely chopped

INSTRUCTIONS

1. Place the chicken and all the ingredients into a plastic bag and shake to mix well. Leave to marinate in the refrigerator overnight. Preheat the oven to 180°C.
2. Remove the chicken from the marinade and gently place in a roasting tray. Roast for (+/-30 – 40 minutes) or until the chicken is crispy and a little burnt.
3. For the potato wedges, put the wedges in a baking dish and toss through the oil, lemon juice and season. Bake until the potatoes are crispy, toss through the herbs and serve with the chicken.