

# Masala chicken (6 portions; 1h 15m)

Best marinated overnight. Easy to freeze for cooking later.

## For the pot

Medium-size oven casserole pot with lid.

## For the preparation

1kg chicken breasts  
1 very heaped tbsp tandoori masala  
salt to taste

Cut the chicken into about 60 pieces (for easy portion sizing).  
Add some salt & the masala powder, mix well until evenly coated.

Leave to marinade, preferably overnight. The chicken can be frozen at this point to cook later.

## For the cooking

6 slices smoked bacon  
450g (large pot) of peach & apricot yoghurt; plain or other yellow fruits also work

Put the marinated chicken into the casserole pot and pour in the yoghurt. Mix well.

Cook in the oven on Gas 9 with the lid on for 10min. Turn down to Gas 6, tilt the lid slightly, and cook for a further 30 minutes.

Remove the lid, and stir, breaking up any pieces that have stuck together. Lay the bacon on top: the slices can overlap but try to keep the rinds uncovered and out of the liquid.

Cook for a further 20 minutes on Gas 9 without the lid.