

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
3 heaped tsp 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 plain greek yoghurt; peach & apricot 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 200C with the lid slightly tilted for 40min.

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 turned up to 220C without the lid.