

CHUTNEY CHICKEN

SERVES 4

8 chicken pieces, bone-in
and skin-on

1 Tbsp olive oil

2 Tbsp Zola's Feasts
Flavourbomb Spice Mix

1 cup fruit chutney

Juice of ½ lemon

½ cup water

1. Drizzle the chicken with olive oil. Sprinkle each piece with the Flavourbomb Spice Mix and toss well to coat.
2. Heat a pan, then add the chicken and brown on all sides until golden.
3. Whisk together the chutney, lemon juice and water, then pour the mixture over the chicken.
4. Cover the pan with a lid and simmer gently over medium heat for 15 minutes. Remove the lid, turn up the heat and continue to simmer with the lid off until the sauce becomes thick and sticky. Turn the chicken as the sauce reduces and thickens so it coats the chicken evenly.

