

CHUTNEY MAYO BAKE

Serves 4 - 6

INGREDIENTS:

Country Range Mixed Portions
(8-10 pieces)
1 tbsp vegetable oil
1 cup mayonnaise
½ cup Peach chutney
1 cup water
1 pkt Brown Onion Soup
Salt and black pepper to taste

METHOD:

1. Preheat oven to 180°C.
2. In a mixing bowl combine the mayonnaise, chutney, brown onion soup, and water.
3. Season lightly with salt and pepper.
4. Arrange the chicken pieces in a baking dish.
5. Pour the chutney mayo sauce evenly over the chicken pieces.
6. Bake uncovered for 35–45 minutes, until the chicken is cooked through and the sauce is bubbling and golden.
7. Garnish with fresh herbs before serving.

Serving suggestion: Serve with classic South African sides, Savoury rice or roasted pumpkin or butternut.