


Chicken With Dukkah (Submitted By Tony Roome)

TIME | SERVES | CUISINE | SULTRY
4 | MIDDLE EASTERN | 

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MAKING THIS RECIPE

Ingredients

Chicken joints - whichever you prefer, breasts are ideal, one per person
lemon (1 for each 3 joints)
garlic, 1 clove for every two chicken joints (or just use garlic oil to replace the olive oil)
[Dukkah mix](#), 2 teaspoons per joint
olive oil (2 teaspoons per joint)

Method

This recipe has been very kindly submitted to us by Tony Roome for us to share with you on our website. We hope you enjoy it (please do note that we are not able to try and test every recipe sent to us so all feedback is very much appreciated).

Put chicken in ovenproof dish (not aluminium – lemon juice doesn't go well with aluminium), cover with lemon juice, garlic and oil and add a bit of salt and pepper. Sprinkle over [Dukkah Mix](#) straight out of the packet. Cover and leave in fridge to marinate – 1 hour minimum, but use as much time as you have up to around 12 hours. Then put in oven at gas mark 5 to 6, 220 degrees C for 30 to 45 minutes or so (ie until cooked – poke with knife to near bone/centre and if the juices are clear then its cooked). Serve with rice or couscous or new potatoes and whatever vegetables you fancy.

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