

OVEN BAKED CHICKEN DRUMSTICKS IN HOT CURRY SAUCE



Indulgent and spicy, instantly reminding you of an addictive chip shop style curry sauce but better

PREP
1hr

COOK
45

SERVES
2

INGREDIENTS

8 chicken drumsticks
1 jar Yau's Hot Curry Sauce

PREPARATION

1. Make a diagonal slit into each drumstick at the thickest part and place all drumsticks into a large mixing bowl.
2. Add ½ jar Yau's Hot Chinese Curry Sauce and mix well.
3. Leave to marinate for at least 1 hour.

COOKING

1. Preheat oven to 200C fan/gas mark 7.
2. Evenly space drumsticks onto a baking tray.
3. Place onto middle shelf of the oven and bake for 45 minutes.
4. When plating, drizzle over the remainder of the curry sauce or serve in a separate dish for dipping.

Top Tip

Leave your chicken to marinate in the fridge overnight for best results

Behind Yau's...

Phillip and Bonnie Yau created their business in 2012 to address the growing demand for natural, free-from prepared oriental sauces.

As the market became more aware of what they were putting in their bodies, the Yau's created a range that was suitable for everyone, as well as being equally delicious.

