

STICKY TAMARIND ROAST CHICKEN



INGREDIENTS

Chicken Legs (*trimmed & oyster cut*)

**Tamarind, Orange & Chilli
Magic Marinade**

Fresh Chilli, Parsley & Orange

METHOD

1. Slash the skin side of the chicken legs.
2. Coat the chicken with the Magic Marinade.
3. Garnish with fresh chilli, parsley and orange.