

## ROAST CHICKEN

### INGREDIENTS

- 1 chicken (cut into pieces or whole)
- 1 tbs. red chillies
- salt to taste
- 1 tsp. chicken spice
- 2 tbs. ghee
- 1 tbs. ginger/garlic
- ½ tsp. haldi
- 1 tsp. dhana

### METHOD

Add all ingredients together and marinate for an hour. Place chicken pieces in oven tray with ½ cup of water, cover with foil and cook. Remove from oven. Pour sauce over chicken. Add blobs of butter over and grill.

### SAUCE

- ¼ cup Steers Peri-Peri sauce
- 4 tbs. Tomato sauce
- 2 tbs. Mayonnaise
- 2 tbs. Mustard sauce

Mix together.

Serve with pasta or fried potatoes.