

Rendang Chicken



Ingredients

1kg chicken thighs
1kg Kumar's Rendang
Sauce PURE
20g **Verstegen Binding DS
PURE**
10g **Verstegen Spicemix for
Chicken**
500g onions, sliced
250g peppers, diced

Method

Dice the chicken thighs, add the vegetables and season everything with **Verstegen Spicemix for Chicken and Verstegen Binding DS PURE**.

Add the Kumar's Rendang Sauce PURE and fill into smooth-wall foil trays.

Cooking

Oven cook covered at 170°C for 30-35 minutes stirring halfway through

Verstegen adds that extra something.

