

# CHUTNEY AND MAYONNAISE CHICKEN



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6 to 8 chicken portions  
1 packet brown onion soup powder  
1 cup boiling water  
1 cup chutney  
1 cup mayonnaise  
Salt and pepper

1. Pre-heat oven to 160°C
2. Season the chicken with salt and pepper and put in oven-proof casserole dish.
3. Mix onion soup powder and boiling water.
4. Now mix onion mixture with chutney and mayonnaise, and pour sauce over chicken.
5. Cover casserole dish and bake in oven at 160°C for 1½ hours.

Serve with rice and fresh mixed salad.