

CHICKEN LEG WITH PORTUGUESE SAUSAGE





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- Sub Category Name Food Savory
- Recipe Source Name
 Real High Tea 2014/15 Volume 1

Ingredients

CHICKEN LEG WITH PORTUGUESE SAUSAGE

- 10 pcs chicken leg
- 200g Portuguese sausage
- 50g onions

Sauce

- 5 pcs garlic
- 0.5 pc onion
- 1 tbsp chilli pepper powder
- 1 tbsp tomato paste
- Rosemary, few sprigs



- 1 tbsp peanut paste
- 1 tbsp coconut milk
- 1g salt
- 2g sugar
- 300ml chicken soup

Methods and Directions

CHICKEN LEG WITH PORTUGUESE SAUSAGE

• Slice the chicken leg and place the sausage with onions and then bake at 200°C for 10 minutes.

Sauce

• Make the sauce by mixing all the ingredients

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