



## Mexican Chicken Tray Bake



1. Mix 1 part Mexican Marinade to 3 parts olive oil in a small bowl or ramekin. 100g of this mixture will cover 1kg of ingredients
2. Select your chicken portions. We find chicken drumsticks or de-boned thighs works best. Place in a large oven dish.
3. Prepare your vegetables. We have used small sweet potato and potato cubes and fresh red pepper and place in an oven tray.
4. Then drizzle your marinade and olive oil mix over all your ingredients.
5. Place in a pre-heated oven at 170c and cook for 30mins. During the cook shake the dish around a bit to make sure all your ingredients are being cooked in the Mexican spices.