



Posted on 7 October 2014
by The Bakealogue

Baked chicken bites



Ingredients

Chicken Breast: 2 cut in cubes
Greek Yogurt Ginger: 1/2 cup
Pistachio: 12 (grounded)
Black Cumin Seeds: 1/4 tsp
Garlic: 4 cloves crushed
Salt: 1/2 tsp
Red Chilli Powder: 1 tsp
Corn Flour: 2tbsp
Oil: 2tbsp

Preparation

- 1 Preheat your oven to 180 degrees Celsius. Have your baking tray ready lined with parchment paper.
- 2 In a bowl mix together all the ingredients and marinate for 2 hours.
- 3 Transfer the chicken to your baking tray and bake in your pre-heated oven at 180 degrees Celsius until it turns light golden brown in colour.
- 4 While your chicken is baking, mix 1/2 tsp saffron with 1tbsp milk. Pour over chicken when ready.
- 5 Congratulations! Your baked chicken bites are ready to be served!

Cooks Note

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