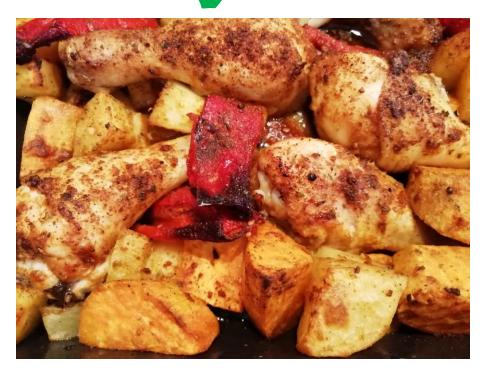
## REASONS TOSEASON

## Mexican Chicken Tray Bake



- 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.