



Chicken and apricot glaze

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SERVES 4

750g chicken legs

80g butter

1 onion, sliced

3 teaspoons curry powder

2 teaspoons grated ginger

3 tablespoons apricot jam

3 tablespoons light soy sauce

3 tablespoons lemon juice

Melt butter in pan, add onion, curry powder, ginger, jam, soy sauce and lemon juice. Stir over low heat until jam is melted. Place chicken legs in greased shallow ovenproof dish. Bake, uncovered, in moderate oven for about 40 minutes or until chicken legs are tender.

All recipe ingredients are available at the following Northbridge Plaza retailers:



- Antico's Fruit World
- Aegean Deli Café

Recipe and images supplied by Lenard's.

