



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mutevazi Lezzetler® Turkish cooking recipes

Baked Chicken with Soy Sauce

Fırında Soslu Tavuk



1 chicken
3 potatoes
For the Sauce:
4 tbsp vegetable oil
1 tbsp vinegar
1 tbsp soy sauce
1 onion
2 cloves of garlic
1/2 tsp flaked red pepper
1/2 tsp cumin
1/2 tsp black pepper
1 tsp salt

- # Cut the chicken into pieces and remove its skin.
- # Blend the mixture of grated onion, mashed garlic, vinegar, soy sauce, vegetable oil, black pepper, flaked red pepper, cumin and salt in a deep bowl.
- # Add the chicken pieces into the sauce. Cover and refrigerate for 1 hour.
- # Meanwhile peel the potatoes and slice them pieces each has 1/4 inch thickness.
- # At the end of the refrigerating time, add the potato slices into the chicken mixture and mix. Transfer the mixture into a greased baking tray.
- # Place the tray into oven which is preheated to 374 F. Cook it for about 40-45 minutes.
- # Serve it hot.

Note: If you have enough time, it is advised to refrigerate the mixture for overnight to increase the savor.