



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

Redskin Chicken

Kızilderili Tavuk



4 chicken thighs
3 tbsp yogurt
3 tbsp vegetable oil
3 tbsp water
1 tbsp tomato paste
1 + 1/2 tsp salt
1/2 tsp black pepper

- # Boil the thighs, remove from the boiling water, place into a colander and let it drain and cool down.
- # Put yogurt, vegetable oil, salt, water and black pepper into a deep bowl, and whisk until get smooth mixture.
- # Place the drained thighs on a small oven tray, and pour the mixture with yogurt all over, cover the chickens totally.
- # Bake the prepared chickens in the oven chick is preheated to 392 F until they turn to red.
- # Serve hot.

Note: You can cook chicken or turkey complete. By this way you will get a nice view while serving.