



Buttermilk Fried Chicken with Mash & Gravy

Ingredients

- 1 pkt Maggi Roast Chicken Gravy
- 1.4 Kg Chicken Maryland, Cut at joint to separate drumstick and thigh
- 1 cup Buttermilk
- 1.75 cups Plain Flour
- 1 tsp Paprika
- 1 tsp Garlic Powder
- 1 tsp Ground Cummin
- 1 tsp Salt
- 0.5 tsp Black Pepper
- 20 g Vegetable Oil

Instruction

1. Preheat oven to 180°C/160°C fan forced. Grease and line a baking tray. Combine chicken and buttermilk in a large bowl, cover and refrigerate for 1 hour or overnight, drain well.
2. In a large snap lock bag, combine flour, paprika, garlic powder, cumin, salt and pepper. Working in batches, add chicken pieces to coat in mixture, shake off any excess.
3. Heat 1cm of oil in a large heavy-based fry pan over a medium-high heat. Cook the chicken pieces in batches, for 2-3 minutes until browned; turn and cook on the other side for 1 minute or until golden, then transfer chicken pieces to a prepared tray.
4. Bake chicken in the oven for 20-25 minutes or until cooked through. Allow to cool slightly.
5. Prepare MAGGI Roast Chicken Gravy as per packet instructions; serve chicken pieces with mash potato and gravy.

Nutrition

Carbohydrates	33.28 g
Energy	483.29 kcal
Fats	17.32 g
Protein	47.49 g
Sugars	3.09 g

🕒 108 Minutes

⊕ 6 portions