

OVEN STEAMED CHICKEN

INGREDIENTS:

- * 4 CHICKEN THIGHS
- * 1 LEMON, QUARTERED
- * 3 GARLIC GLOVES, CHOPPED
- * PINCH THYME

METHOD:

1. Place the chicken in a baking tray with a small amount of water, quartered lemons, garlic cloves and thyme.
2. Cover with foil and place in the oven at 180°C
3. After 15 minutes remove the foil and continue to cook for 15 minutes so the chicken browns.