



Masala Seasoned Bone-In Chicken

Oven roasted chicken seasoned with a unique blend of Indian spices including cumin, ginger and bay leaves.

Servings: 10 chicken pieces (1 per serving)

Ingredients	Amount
Chicken Pieces, thawed #66000-928	10 ea.
Vegetable Oil	2 tsp
Masala Seasoning (see recipe)	2 Tbsp.

DIRECTIONS:

1. Toss the chicken pieces with the vegetable oil until even coated, and then immediately sprinkle the chicken pieces with the prepared seasoning blend, being sure to evenly coat all the chicken. Transfer the seasoned chicken to a food-safe container, cover and marinate the chicken overnight.
2. The following day arrange the chicken pieces skin side up on a sheet pan lined with baking paper. Bake the seasoned chicken uncovered in a preheated 350°F convection oven for 20-25 minutes, or until the minimum internal temperature of the chicken pieces reaches 165°F. Serve immediately, or hold loosely covered in a hot holding unit until ready to use.

TYSON[®] PRODUCTS USED:

#666000-928, Whole Grain Breaded Traditional ProPortion[®] Bone-In Chicken

Masala Seasoning

Masala Seasoned Bone-In Chicken

Yield: 2 tablespoons

Ingredients	Amount
Ground Cumin	1 Tbsp.

Ground Cinnamon	1¼ tsp
Ground White Pepper	¾ tsp
Ground Nutmeg	½ tsp
Ground Mustard	½ tsp
Kosher Salt	½ tsp
Ground Ginger	¼ tsp
Whole Cloves	9 ea.
Whole Bay Leaves	2½ ea.

DIRECTIONS:

1. Combine all the ingredients in a mixing bowl. Transfer to a spice grinder or food processor and process until all the ingredients are finely ground. Transfer the prepared seasoning to a food-safe container, cover and hold at room temperature until ready to use.

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CN Portion	1 piece
M/MA (oz)	0.00
Grain (oz)	0.00
Vegetable (oz)	0.00
Calories	190
Total Fat (g)	11.00
Saturated Fat (g)	2.50
Sodium (mg)	470
Carbs (g)	6
Protein (g)	16

