

*Bibis*



## **BIBIS BROASTED CHICKEN™ (BBC)**

Cooked with Air Fryer or Conventional Oven



90 MINS



7 SERVINGS

Speak out, and you're eating rubber chicken—not our roast.

## INGREDIENTS

7 Chicken Maryland pieces  
2 tablespoons garlic-ginger paste  
2 tablespoons Vegeta Gourmet  
1 tablespoon Curry Powder  
2 Maggi Cubes  
2 teaspoons chili powder  
2 teaspoons turmeric  
2 tablespoon olive oil

## UTENSILS

Air fryer or Oven  
Baking Paper  
A large mixing bowl (duh)

## ALLERGENS

To Be Decided.

## NUTRITION PER SERVING

**Energy:** ~350 kcal  
**Protein:** ~32g  
**Fat:** ~21g  
**Saturated Fat:** ~5g  
**Carbs:** ~3g  
**Sugar:** ~0g  
**Sodium:** ~550mg



### 1. Prepare BIBIS CHICKEN SAUCE™

In a mixing bowl, combine 2 tablespoon **garlic ginger paste**, 2 tablespoons **Vegeta**, 1 tablespoon **curry powder**, 2 **Maggi Cubes**, 2 teaspoons **chili powder**, 2 teaspoons **turmeric**, and 1 tablespoon **olive oil**. Stir until the mixture is well combined.



### 2. Marinate Chicken

Place the **Chicken Maryland** pieces in a large bowl. Add all the prepared **BIBIS CHICKEN SAUCE™** and stir until all the chicken pieces are evenly coated. Cover the bowl with a lid and refrigerate for at least 60 minutes to marinate.



### 3. Line Air Fryer

Line the bottom of the air fryer with baking paper poking holes in the paper for air flow. Optionally, you can spray the foil with cooking spray for easier cleaning.



### 4. Preheat Air Fryer or Oven

Preheat the air fryer or conventional oven to 180 degrees Celsius (356 degrees Fahrenheit).



### 5. Cook the Chicken

Place the **marinated Chicken Maryland** pieces in the air fryer or on the lined baking tray in the oven. Cook for 15 minutes, then flip the chicken pieces and continue cooking for another 15 minutes or until they are golden brown and cooked through.



### 6: Serve & Enjoy

Carefully remove the cooked Chicken from the air fryer or oven.

Serve & Enjoy!