



Maggi® Juicy Cajun Chicken

Ingredients

- 1 packet So Juicy Cajun Chicken
- 800 g Chicken drumstick
- 480 g Potatoes
- 1 bunch Broccoli
- 20 g Lemons
- 1 teaspoon Black Pepper
- 560 g Carrots

Instructions

1. Preheat the oven to 180°C (160°C fan) or Gas Mark 4. Prepare the So Juicy Cajun chicken according to the cooking instructions on pack.
2. Prepare the vegetables by peeling and slicing the carrots and cutting the broccoli into small florets. Steam or boil until cooked and still tender, 10 minutes before your So Juicy Cajun is ready.
3. Squeeze the lemon over the broccoli and sprinkle with lemon zest. Season the carrots with black pepper. Serve the carrots and zesty broccoli with the Cajun chicken.

Nutrition

Carbohydrate	50.22 g
Energy	663.63 kcal
Fat	31.7 g
Fibre	11.59 g
Protein	46.1 g
of which: saturates	8.81 g
Sodium	294.77 mg
of which: sugars	12.04 g

50 Minutes

4 Serves