

Goan Roast Chicken

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1 Kilo Chicken For a detailed list of ingredients, click on the title above. "Wash and clean the chicken bits, remove most of the skin, you can keep a little for the sake of some oil. Marinate the bits with garlic paste, two spoons of the five spice masala, the 1/2 onion chopped the 3 red chillies, vinegar and lime juice for six hours to an entire day.

After your done with the marination heat some oil in the pan with the sugar until it gets reddish brown basically caramelised. Then add the bits of chicken only with the chillies for now.

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