

Chicken Legs in Potatoes



DOUGH INGREDIENTS :

320 g of flour

400 ml of milk

100 ml of oil

4 eggs

1 teaspoon of pepper

2 teaspoons of salt

TOPPING INGREDIENTS :

300 g of sour cream (at least 20 % fat)

3 – 4 cloves of garlic

ADDITIONAL INGREDIENTS :

4 chicken legs with tights

1 kg of potatoes

2 onions

SPICES FOR PREPARING THE MEAT:

butter for greasing the baking tray

1 teaspoon of salt

1 spoon of Vegeta

1 spoon of red pepper (spice)

100 ml of oil

PROCEDURE:

1 . butter the baking tray ...

2 . cut the chicken leg off from the thigh and add all the ingredients necessary for the meat (spices for preparing the meat) ...

3 . rub the meat with the spices and leave it aside for a while ...

4 . chop potatoes and onions to cubes ...

5 . put all the dough ingredients in a bowl and whisk everything well so that there are no lumps left behind ...

6 . add the chopped onions and potatoes to the dough and stir ...

7 . put the potato mixture into a baking tray (32 x 34) and line the meat on the potatoes ...

8 . put into the oven pre-heated to 200 degrees for ca. 60 – 70 minutes (depending on the size of the chicken legs) ...

9 . to prepare the topping, squeeze the garlic or chop it as fine as you can and mix it with sour cream ...

YOU CAN POUR THE TOPPING OVER THE HOT POTATOES AND MEAT OR SERVE IT ASIDE ...



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