



Join thousands of **Modern Mums** using **Envirofit SuperSaver Jiko** for more recipes and tips!
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Ingredients

- 1 cup plain yogurt
- 1 tablespoon garlic ginger paste
- 2 tablespoons fresh lemon juice
- 1 tablespoon mustard seeds
- 1½ teaspoons garam masala
- 1 teaspoon salt
- ½ teaspoon cayenne pepper
- 8 skinless chicken drumsticks

Preparation Method

1. Put the chicken in a large bowl. Make shallow slashes in the chicken, and add yoghurt, ginger and garlic paste, lemon juice, mustard seed, garam masala, salt and cayenne pepper. Mix thoroughly and leave to marinate for at least 4 hours.
2. Light your **Envirofit SuperSaver Charcoal Jiko** using little charcoal, then place the **Envirofit SuperGrill** on the jiko to preheat on medium heat (by slightly closing the **SuperSaver** air regulator).
3. Remove the chicken legs from the marinade, wiping off all but a thin layer. Grill the chicken drumsticks over moderate heat, turning occasionally until browned and cooked through, for about 30 minutes.
4. Serve to your family and friends and see them enjoy and want more!



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