Curry Chicken

ingredients
8 chicken drumsticks
2 ½ tablespoons curry powder
2 teaspoons thyme
2 teaspoons Cajun seasoning
2 teaspoons garlic powder
2 ½ tablespoons vegetable oil
1 ¼ cup water
½ teaspoon chicken soup base, low sodium
1 1/3 cups baking potato, peeled and diced
2/3 cup onions, diced
8 pieces of whole wheat flatbread

preparation
1 Combine curry powder, thyme, Cajun seasoning and garlic powder. Rub mixture on chicken drumsticks. Cover and refrigerate overnight.

2 Preheat oven to 350° F. Meanwhile, pour vegetable oil into braising pan. Cook chicken on medium heat for 10 minutes until golden brown on all sides.

3 Combine water and soup base in a small bowl. Stir until base is dissolved and set aside.

4 Place chicken in a baking dish. Add potatoes, onions and soup mixture.

5 Cover with foil and bake for one hour, until chicken is completely cooked, potatoes are tender and sauce is thickened.

6 Serve and enjoy drumsticks with flatbread on the side.