**Crispy Yoghurt Chicken**

Serves 4,

* 1tbsp olive oil
* 400g plain yogurt
* 2 cloves garlic cloves
* 1 tbsp dried parsley
* 1 whole lemon (juice)
* 8 chicken leg (or thighs)
* Pinch of salt
* 40 grams panko bread crumbs

1. Pour yoghurt into a mixing bowl. Peel and mince garlic; add garlic to the yogurt. Add parsley to the yogurt. Add lemon juice.
2. In another bowl, place the bread crumbs.
3. Sprinkle chicken with salt and pepper
4. Brush a baking dish with the oil
5. With a pair of tongs, place the chicken, one piece at a time into the yogurt mixture. Turn it over thoroughly to coat. Then roll the chicken in the Panko bread crumbs. Cover each piece thoroughly with bread crumbs and place in the baking dish.
6. Cover with foil and bake in a 180 oven for 1 to 1 ¼ hours, remove the foil for the last 15 minutes of cooking.
7. When the chicken is nice and golden, remove from the oven and enjoy!