



MEDITERRANEAN ALL-IN-ONE CHICKEN

INGREDIENTS

- 1kg main crop potatoes, peeled and cut into 5cm chunks
- 3 tbsp olive oil
- 1 large onion, cut into wedges
- 2 garlic cloves, crushed
- 6 rashers smoked streaky bacon, snipped into 1cm pieces
- 6 chicken thighs
- 6 chicken drumsticks
- 5 preserved lemons, quartered
- 1 1/2 tsp paprika
- 3 courgettes, thickly sliced
- 1 200g can anchovy-stuffed green olives, drained
- Salt and freshly ground black pepper

A MEDITERRANEAN DIET INCLUDES OLIVE OIL AND LOTS OF FRESH FRUIT AND VEGETABLES AND IS THOUGHT TO BE ONE OF THE HEALTHIEST

DIRECTIONS

- 1. Preheat the oven to 220C/200C fan/Gas 7***
- 2. Place the potatoes in a large roasting tin with 2 tablespoons of the oil. Toss well to coat them. Add the onion, garlic, bacon and chicken pieces and toss together***
- 3. Add the lemons to the roasting tin, season everything well and sprinkle with the paprika. Roast for 40 minutes***
- 4. In a bowl toss the courgettes in the remaining tablespoon of oil, season with salt and pepper, then poke them in among the chicken and scatter the olives over the top. Return to the oven for a further 20 minutes, until the chicken and vegetables are golden brown and tender***