

Provençal Chicken

Ingredients

- 8 chicken thighs, skin on
- 85g garlic & herb soft cheese
- 500g new potato, halved
- 4 medium tomatoes, halved
- 1 garlic clove, crushed
- large pinch caster sugar
- 6 thyme sprigs, leaves stripped from 4
- olive oil, to drizzle



Method

1. Heat oven to 200°C/180°C fan/gas 6.
2. Carefully lift the skin on the chicken thighs and spread the soft cheese between the skin and flesh.
3. Sit the chicken in a roasting tin, skin-side up, and surround with the potatoes and halved tomatoes, cut-side up.
4. Scatter the tomatoes with the garlic and a light sprinkling of sugar (this helps to bring out their natural sweetness).
5. Scatter the thyme leaves and sprigs over the tin, season and drizzle with oil.
6. Roast for 45 mins until the chicken and potatoes are cooked through with crisp, golden skin.

Notes

Nutrition: per serving

Kcal	Fat	Saturates	Carbs	Sugars	Fibre	Protein	Salt
789	55g	19g	24g	5g	2g	52g	0.88g