

LOCAL CHICKEN, LEMON & OREGANO TRAYBAKE (GF/DF)



An easy one pot dish with fresh & seasonal flavours. Serves 2

All ingredients available at Johns

- 125g local new potatoes, thinly sliced
- 1 tbsp olive oil
- 4 local free range chicken thighs
- 4 shallots, skinned & sliced
- 2 rashers West Country streaky bacon
- 1 lemon cut into 4 wedges
- 1 tsp dried oregano
- 100ml white wine
- 150ml chicken stock

Preparation

- Place the sliced potatoes into a shallow roasting tin, drizzle with the oil and season well with salt & pepper.
- Roast for 20 mins at 200°C/400°F/Gas mark 6.
- Cut the bacon into 2cm pieces, season the chicken thighs and add to the roasting tin along with the shallots, bacon, lemon wedges and oregano.
- Return to the oven for another 20mins.
- Pour over the wine and stock, and roast for a final 20 mins until the chicken is golden and cooked through (juices run clear).
- Serve with a glass of your favourite wine, a local ale or Luscombe Sicilian lemonade.