

CHICKEN AND TOMATO BASQUE BAKE

SERVES: 6
PREPARATION TIME: 15 minutes
COOKING TIME: 20–30 minutes
DIFFICULTY: Easy

1 x Basic Roast Chicken (p. 87), cooked for 20 minutes less than stated
500 ml Basic Tomato Sauce (p. 31)
100 g black olives, pitted
100 g chorizo, sliced
5 cloves garlic, smashed
30 g fresh parsley, roughly chopped
20 g fresh rosemary, finely chopped
Salt and freshly ground black pepper
Salad greens, for serving

1. Preheat the oven to 220 °C.
2. Cut the basic roast chicken into 10 pieces: 2 breasts (cut in half), 2 wings, 2 thighs and 2 drumsticks.
3. Pour 250 ml of the basic tomato sauce into an ovenproof dish. Arrange the chicken pieces in the sauce in a single layer and scatter the olives, chorizo and garlic over the chicken. Pour over the remaining sauce.
4. Sprinkle over the herbs and season with a little salt and black pepper.
5. Bake for 20–30 minutes or until the sauce is bubbling.
6. Serve hot with salad greens and cold wine.

For this recipe I have suggested that you slightly undercook the Basic Roast Chicken to allow for the cooking time needed for this dish and to ensure that you have perfectly moist and delicious chicken.

