



Chicken, Vegetable & Pesto Traybake



Ingredients (serves 4)

- 600g 'salad' potatoes
- 4 garlic cloves
- 8 chicken thighs
- 2 tbsp olive oil
- 2 courgettes
- 200g cherry tomatoes
- 150g good quality pesto

Method

Heat the oven to 220°C / Gas 7. Cut the salad potatoes into generous wedges, then peel the garlic cloves. Place the chicken thighs in a large roasting tin, and arrange the potatoes and garlic around them. Drizzle over the olive oil and season with salt and freshly ground black pepper. Put in the oven and roast for 40-45 minutes.

While the chicken and potatoes are cooking, slice the courgettes. After the chicken has been cooking for 20 minutes, add the courgettes to the roasting tin.

For the last 10 minutes of cooking time, add the tomatoes to the tin and spoon over the pesto in dollops over the chicken and vegetables.

The dish is ready once the chicken is golden and cooked through.