

CHICKEN AND POTATO BAKE

with chorizo and red onion



PREPARATION TIME	10 Minutes
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COOKING TIME	60 Minutes
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SERVES	4 Persons
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INGREDIENTS

400g jar Providore Series Provincial Italian Tomatoes with Grilled Bell Peppers pasta sauce

4 chicken thigh cutlets, skin on

4 chicken drumsticks

2 potatoes, unpeeled, washed and each cut into 6 wedges

1 chorizo sausage, thinly sliced

1 red onion, cut into wedges

2 cloves garlic, crushed

2 tablespoons extra virgin olive oil

1 lemon, cut into wedges

METHOD

Place all ingredients in a large bowl, season to taste and toss to combine well. Transfer to a shallow baking tray, ensuring all residual **Providore Series sauce** is used.

Bake in a preheated oven at 180°C for 1 hour, basting occasionally, until chicken is golden, fully cooked and the potatoes are tender.

Serve with a crisp green salad and crusty bread.

TIP

Use 4 chicken marylands, cut in half, if thigh cutlets and drumsticks are unavailable.