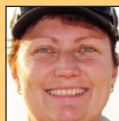




Recipe



by MELISSA FROHLOFF

Italian chicken bake

Ingredients

- 1kg large chicken thigh fillets
- 200g smoked ham steaks cut into 1cm cubes
- 500g baby kipfler potatoes, washed, halved lengthways
- 1 large red onion, thickly sliced
- 5 springs fresh thyme, leaves picked
- 1 chilli, finely chopped
- 1 cup chicken stock
- 1/4 cup lemon juice
- Pepper to taste
- 125g plum tomatoes (red)
- 125g plum tomatoes (yellow)
- 1/2 cup pitted Kalamata olives
- 2 cloves garlic, crushed

Method

1. Trim excess fat from chicken.
2. Place chicken, smoked ham pieces, potatoes, onion, garlic, thyme, chilli, stock and lemon juice in a large casserole dish. Season with cracked pepper.
3. Place lid on the dish.
4. Cook in oven at 180C for 30 minutes.
5. Remove from oven and turn the chicken and potatoes.
6. Cook for a further 20 minutes.
7. Add tomatoes and olives. Remove the lid from the casserole dish and cook for a further 15 minutes until chicken has browned.

Serves four to six