

Catalan Roast Chicken, Potato & Pepper Salad



Serves 6 **Prep 10 mins**

Cooking 15 mins

Easy

Ingredients

400g Jersey Royals, halved
1 small onion, thinly sliced
olive oil
1 tsp sweet paprika
50g raisins
1 tbsp honey
4 tbsp sherry vinegar
1 large jar roasted red peppers, drained & cut into strips
1 roast chicken, skin discarded & meat shredded from the bone
50g pine nuts, toasted
50g salad leaves

Halve the quantities & use the leftovers from the Sunday roast (about 300g)

1. Boil the potatoes until tender (about 10-12 minutes), then drain well and halve.
2. Fry the onions in 1 tbsp oil and the paprika until golden, then stir in the raisins, followed by the honey and vinegar. As soon as the dressing begins bubbling, stir in the roasted peppers. Heat through for another 1-2 minutes, then toss in a big bowl with the shredded chicken, potatoes, pine nuts, and leaves. Serve straight away.