

Chicken Supremes in Lovage Butter en Papillotte



Serves 4 Prep 20 mins

Cooking 45 mins

Easy

Ingredients

20 baby new potatoes

4 chicken Supremes, skin on

3 tbsp olive oil

125g butter, softened

3 tbsp of lovage or watercress

1 tsp chopped tarragon leaves

120g samphire or spring onions

60g podded peas

2 courgettes, roughly diced

2 large vine tomatoes, chopped

55g chorizo or pancetta, finely sliced

salt and freshly ground black pepper

1. Preheat the oven to 180C/ Fan 160C/Gas4. Put the potatoes in a saucepan with water, cover and bring to the boil over a high heat. Turn the heat down to medium and cook for 10 minutes until tender, then drain and leave to one side.
2. Season the chicken with salt and pepper. Heat 1 tbsp of the oil in a frying pan over a medium heat, add the chicken and fry for a few minutes until just coloured on all sides, then remove from the heat.
3. Mix together the butter, lovage and tarragon.
4. Put 4 large sheets of baking paper on the work surface. Divide the spring onions, peas, courgettes and tomatoes among the papers, then top each pile with a tbsp of the herb butter. Put a chicken supreme on top of the vegetables and a teaspoon of butter on top. Bring the edges of the baking paper up over the ingredients of the first parcel and fold and scrunch the edges together to seal. If the paper doesn't seal properly, put the paper parcel in a layer of foil. This will increase the cooking time. Repeat to form 3 more parcels and put them in a roasting tin.
5. Bake the parcels for 35-45 minutes, then carefully open one to check that the juices run clear when the thickest part of the chicken is pierced with the tip of a sharp knife.
6. Meanwhile, heat the remaining oil in a frying pan over a high heat. Add the chorizo and fry for a few minutes until browned, then add the potatoes and stir until heated through. Serve the chicken still in the paper so each person can open their own parcel.