

Chicken Thighs, Cherry Toms, Green Bean & Parmesan Salad



Serves 4

Prep 10 mins

Cooking 50 mins

Easy

Ingredients

8 skin-on, bone-in chicken thighs

Olive oil, salt

500g cherry tomatoes, halved

3 small garlic cloves, peeled & gently pressed, but left whole (optional)

2 sprigs rosemary

1 head romaine lettuce, washed and broken into bits

300g green beans, trimmed, cut into short lengths and boiled until tender

30g parmesan, grated or shaved

2 tsp red-wine vinegar

1 tsp Dijon mustard

1. Rub the chicken thighs with olive oil and salt, then arrange them skin side up in a single layer in a large baking dish. Toss the halved cherry tomatoes and garlic with two tablespoons of olive oil and some salt, then tip them on top of the chicken and push the mix into the gaps between the thighs.
2. Lay a couple of sprigs of rosemary over the top, then bake, uncovered, at 180C (160C fan)/350F/gas 4 for 45-50 minutes, until the chicken is well browned on top and cooked through.
3. Meanwhile, make the salad by tossing the lettuce with the cooked beans, parmesan and a dressing made from four tablespoons of olive oil, the red-wine vinegar and mustard.