

Lime Marmalade Chicken



Serves 4 Prep 10 mins

Cooking 50 mins

Easy

Ingredients

8 skin-on chicken thighs
2 tbsp olive oil
100g lime marmalade
1 tsp ground allspice
1/2 tsp dried oregano
Sweet potatoes wedges
lime wedges, to serve (optional)

1. Heat oven to 200C/180C fan/ gas 6. Put the thighs in a roasting tin and roast for 30 mins.
2. Meanwhile, mix the oil, marmalade, allspice, oregano and some seasoning to make a marinade. Remove the thighs from the oven and brush all over with the marinade. Return to the oven and roast for another 20 mins until crispy and golden. Serve with some sweet potato wedges, lime wedges and salad, if you like.