

One-pot Chicken with Dates & Caramelised Lemon



Serves 4-6 Prep 15 mins Cooking 1hr Easy

Ingredients

1.8kg whole chicken or 1.25kg chicken thighs or legs or mixture of both
4 tbsp olive oil
1 lemon, cut into thick rounds, pips removed
2 echalion shallots, halved lengthways
4-6 medjool dates, pitted
4 thyme or oregano sprigs + extra to serve

1. Heat the oven 220C/Fan 200C/ Gas 7. Season the chicken all over. Heat 2 tbsp of the oil in a large casserole over medium-high heat. Put the chicken in a pot, breast-side up and, using tongs, press lightly to make sure the skin comes in even contact with the base. (If using thighs or legs, sear the chicken skin side down)
2. Cook for 5-8 mins without moving the chicken, until browned. Add the lemon slices and the shallots, ensuring the lemon gets to the bottom of the pan. Sizzle for 2 mins
3. Add the dates, herbs and 250ml water and put the lid on. Roast in the oven for 20-25 mins or until the dates are plump, the lemon slices are jammy and the chicken is almost but not totally cooked through.
4. Remove the lid and drizzle the chicken with the remaining 2 tbsp of olive oil. Continue to cook for another 20 - 30 mins or until the liquid has reduced by half, and the top of the chicken is golden brown.
5. Let the chicken rest in the pan for 10 mins, then transfer to a chopping board and carve. Serve alongside the shallots, lemon slices and dates, with some more thyme and flaky salt sprinkled over.