

Roast Chicken & Celeriac Chips with Tarragon Dressing



Serves 2 Prep 30 mins

Cooking 40 mins

Easy

Ingredients

1/2 celeriac (about 400g)
3 tbsp honey
4 tbsp olive oil (2 for the honey + 2 for the dressing)
6 tbsp semolina flour or polenta
2 free-range chicken legs (thigh and drumstick)
Olive oil
A small bunch of fresh tarragon
1 lemon, zested and juiced
A pinch of caster sugar
Green salad, to serve

1. Heat the oven to 200°C/fan180°C/gas 6. Peel and slice the celeriac into 3cm x 7cm chips (more like wedges). Toss in a bowl with the honey and 2 tbsp olive oil, then dust with the semolina flour or polenta and season well. Put in a large roasting tin.
2. Heat a frying pan to high. Rub the chicken legs with olive oil, season, then fry skin-side down for 3 minutes or until golden both sides. Add to the roasting tin skin-side up, then roast in the oven for 40 minutes, tossing occasionally, or until the chicken is cooked through and the chips are golden and crisp.
3. Meanwhile, finely chop the tarragon, then shake in a lidded jar with the lemon zest and juice, caster sugar and remaining olive oil. Drizzle the dressing over the chicken and chips, then serve with a green salad