

Roast Chicken with Tomatoes, Bread & Herbs



Serves 4

Prep 10 mins

Cooking 1h 40 mins

Easy

Ingredients

1kg chicken thighs (about 6 to 8), bone-in, skin-on
½ tsp dried oregano
½ tsp dried thyme
Sea salt and black pepper
1 tsp olive oil
400g vine cherry tomatoes
200g vine plum tomatoes
1 tbsp white-wine vinegar
300g sourdough, crusts removed, in 1cm slices, toasted & torn into 4cm pieces

For the herb salsa

2 tbsp sesame seeds, toasted
½ tsp dried oregano
½ tsp dried thyme
25g parsley, roughly chopped
25g chives, cut into 1cm lengths
100ml olive oil
3 garlic cloves, peeled and crushed
50g green pitted olives, halved (optional)
10g mint leaves, roughly chopped (optional)
1 lemon, finely zested, (1½ tsp), & juiced (1 tsp)

1. Heat the oven to 200C (180C fan)/390F/gas 6. Put the chicken in a large bowl and rub with the dry herbs and three quarters of a teaspoon of salt. Put a large, high-sided, ovenproof sauté pan for which you have a lid over a high heat. Add a tablespoon of the oil to the pan, along with both varieties of tomatoes, and a quarter of a teaspoon of salt, then fry for five minutes, stirring occasionally, until the tomatoes begin to break down and release their juices. Put the chicken skin-side up on the tomatoes, pour in the vinegar, cover with the lid and put in the oven for 40 minutes.
2. Turn the oven up to 220C (200C fan)/425F/gas 7, remove the lid and bake for a further 20 minutes. Remove from the oven and transfer the chicken to a tray. Return the pan to the oven for five to 10 minutes, until the tomato mixture has thickened and slightly charred.
3. Meanwhile, make the herb salsa. Put the sesame, dry and fresh herbs (apart from the mint) in a small heatproof bowl and set aside. Put a small frying pan on medium heat and add the oil and garlic. Cook for three to five minutes, until golden and fragrant. Quickly and carefully, pour the oil into the herb bowl and stir to coat. Leave to cool, then stir in the olives, mint, lemon zest and juice with a quarter teaspoon of salt and a good grind of pepper.
4. Stir the bread into the tomato mixture and put the chicken on top. Spoon some of the tomato juices over the chicken with a good grind of pepper. Serve with the salsa on top.
5. This dish is inspired by Mediterranean flavours. Feel free to use any in-season tomatoes that you have at hand. Serve with a big green salad or some boiled potatoes.