

# Slow Cooked Chicken with Bucatini



**Serves 4**

**Prep 10 mins**

**Cooking 1h 40 mins**

**Easy**

## **Ingredients**

8 large chicken thighs, skin on and bone in ( $\pm$  1.1kg in total)

1 tsp olive oil

1 tsp paprika

1½ ground allspice

½ tsp ground turmeric

salt

2 beef tomatoes, roughly chopped

3 tbsp lemon juice

350g bucatini

10g parsley, chopped

1. Put the chicken in a large bowl with the oil, paprika, allspice, turmeric and some salt. Toss to coat, then leave to marinate for 10 minutes.
2. Put a large, heavy-based casserole with lid on a medium-high heat. Lay in the chicken, skin side down and fry for 10 minutes (there is no need to add any oil to the pan), turning regularly until golden brown all over. Turn the heat to low and add the tomatoes, lemon juice and 2 tbsp of water. Pop on the lid and leave to cook slowly for 45 minutes, until the chicken is just cooked through.
3. Fifteen minutes before the chicken is cooked, fill a large pot with water. Add salt and bring to the boil. Cook the pasta until al dente, then drain and return to its pot.
4. Once the chicken is done, transfer to a plate. Pour the remaining contents of the casserole over the pasta and toss to combine. Return the chicken to the casserole, skin side down. Pour all the pasta and the cooking juices on top, cover the pot and leave to cook on a low heat for another 45 minutes. Check liquid regularly and add water if necessary.
5. Transfer the pasta to a shallow serving bowl, then stir in the parsley. Arrange the chicken on top skin side up, then pour over the cooking juices, and serve.