

# Southern-style Chicken with Oven-baked Chips



**Serves 1**

**Prep 15 mins**

**Cooking 35 mins**

**Easy**

## Ingredients

1 sweet potato, scrubbed & cut into thick chips  
2 tsp olive oil  
1/2 tsp paprika  
salt  
1/2 tsp dried thyme  
1 tbsp plain flour  
2 chicken legs, skinned  
1 egg, beaten  
2-3 dry white slices for breadcrumbs  
cooked peas (optional)  
roast cherry tomatoes or mayonnaise (optional)

1. Preheat the oven to 220C/Fan 210/ Gas 7. Line a large baking sheet with baking parchment.
2. Toss the chips in the oil and then spread out on the sheet.
3. Mix the flour together the paprika, salt and thyme. Dust the chicken all over with the mixture.
4. On a plate, beat the egg with 2 tablespoons of water, and place the breadcrumbs on another plate. Dip the chicken first in egg and then in the breadcrumbs to coat evenly, Place on the prepared baking sheet. Bake for 30-35 minutes until the chicken is cooked through and the chips are golden.
5. Serve the chicken and chips with roast cherry tomatoes or peas or mayonnaise if you like.