

# Spiced Olive & Lemon Chicken



**Serves 6**

**Prep 20 mins**

**Baking 60 mins**

**Easy**

## Ingredients

6 chicken legs, skin on  
2 red onions, sliced  
4 plum tomatoes, peeled and halved  
1 lemon, thinly sliced  
2 tsp paprika  
2 tsp ground cumin  
olive oil  
225g cherry tomatoes on the vine  
small bunch parsley  
optional: 100g green olives, pitted

1. Put all of the ingredients, except the cherry tomatoes and the parsley, into a large bowl with 220ml water. Season, cover and leave to marinate for at least a few hours but preferably overnight.
2. Heat the oven to 200C/ Fan 189C/ Gas 6. Add all the marinated ingredients to a deep baking dish with the chicken skin-side up and roast for 40 mins. Add the cherry tomatoes and cook for a further 20 mins. Serve sprinkle with parsley.