

Chicken Bake with New Potatoes

- 8 chicken thighs , skin on
- 85g garlic & herb soft cheese
- 500g new potatoes , halved
- 4 medium tomatoes , halved
- 1 garlic clove , crushed
- large pinch caster sugar
- 6 thyme sprigs, leaves stripped from 4
- olive oil , to drizzle



1. Heat oven to 200C/180C fan/gas 6. Carefully lift the skin on the chicken thighs and spread the soft cheese between the skin and flesh. Sit the chicken in a roasting tin, skin-side up, and surround with the potatoes and halved tomatoes, cut-side up.
2. Scatter the tomatoes with the garlic and a light sprinkling of sugar (this helps to bring out their natural sweetness). Scatter the thyme leaves and sprigs over the tin, season and drizzle with oil. Roast for 45 mins until the chicken and potatoes are cooked through with crisp, golden skin.