



BAKED CHICKEN, BUTTER BEANS, LEEKS AND SPINACH SERVED WITH ROASTED POTATO CUBES

Ingredients:

- 4 chicken breasts
- 2 tbsp olive oil
- 2 heads of garlic, cut in half horizontally
- 2 leeks, trimmed, halved lengthways and sliced
- 400ml dry white wine
- 800ml chicken or vegetable stock
- 4 thyme sprigs
- 2 x 400g tins butter beans, drained and rinsed
- 350g spinach leaves

For the potato cubes:

- 1kg baby potatoes cut into cubes
- 2 tbsp olive oil
- 1 tsp garlic powder
- 1 tsp paprika

Method:

1. Preheat the oven to 180°C/gas 4.
2. Place a large roasting tray on the hob to warm up and add the oil. Once hot, brown the chicken pieces on all sides until nicely coloured.
3. Add the garlic to the tray, cut side down, then add the leeks and stir around in the oil.
4. Pour in the white wine and allow to bubble for 2 minutes, then add the stock. Use a wooden spoon to scrape up any bits stuck to the bottom.
5. Turn off the heat and add the thyme sprigs, butter beans and spinach, place them between the chicken pieces. Season with a pinch of black pepper and mix everything together, then put the tray into the preheated oven. Bake for 35–40 minutes, until the chicken is cooked through. Give the tray a stir occasionally to make sure everything is cooking evenly.
6. In a bowl mix the olive oil, garlic powder and paprika together. Then add the cubed potatoes to the bowl and mix together so that the potatoes are well coated.
7. Put the seasoned potato cubes on a lined baking tray with greaseproof paper and bake for 45 minutes.
8. Remove the chicken and vegetable tray from the oven and leave to rest for 5 minutes before serving with the roasted potato cubes.

