



Autumn Harvest Chicken

Serves 4 - 6

Ingredients

- 4 x chicken Maryland
- 4 x chicken thighs
- ½ cup black olives (pitted)
- ½ cup green olives (pitted)
- 3 tbsp preserved lemons, flesh discarded and rind diced
- ¼ cup rosemary, leaves stripped from the stalk
- 2 Chorizo sausages, sliced
- 4 Tbsp olive oil
- 2 Tbsp **Caramelised Balsamic Vinegar**
- 20 Cherry Tomatoes
- ½ cup parsley chopped, to decorate



Directions

1. Preheat the oven to 200 degrees C.
2. Place the chicken portions in a large, heavy bottomed roasting dish. Toss with the olives, preserved lemons, rosemary, chorizo, tomatoes, salt, pepper, olive oil and balsamic vinegar until well mixed.
3. Place in the oven and roast for 40-45 minutes until the largest piece of chicken is well cooked.
4. Allow the dish to stand for 10 minutes and then transfer to a large serving platter. Sprinkle with freshly chopped parsley.
5. Serve with rice, cous cous or salad & crusty bread.
6. Serve immediately, or if transporting to a picnic, place in a covered dish and refrigerate until needed.

