

## **Nigel Slater's recipe for chicken, sherry and almond pot roast**

Conjure up a tasty dish with only a handful of ingredients and a single pot

I use the rich, sweet Marcona almonds for this. Whichever type you use, toast them until they are deep gold in colour before adding the liquid.

Serves 2

chicken 4 large thighs

new potatoes 200g

salted almonds 80g

fino sherry 100ml

water 100ml

chervil small handful

Set the oven at 180C fan/gas mark 6. Season the chicken thighs, then brown them as evenly as you can in a little oil over a moderate heat. Slice the potatoes into thick coins and add them to the pan, letting them colour lightly. Drop in the almonds, allow to brown a little, then pour in the fino. Leave to bubble for a few seconds to burn off the alcohol, then add 100ml of water, cover with a lid and roast for 25 minutes.

Remove the lid, add the chervil and serve.