

## Red pesto chicken & potato traybake

*Crushing the potatoes gives them more surface area and a crispier texture. Use ready-made tomato pesto if you like, but this version is really special – I make double and store in the fridge, ready to toss through pasta or use in a salad dressing.*

**Serves** 4

**Prepare** 10 minutes

**Cook** 1 hour 10 minutes

- 750g pack **Baby New Potatoes**
- 4 skin-on, bone-in chicken thighs
- 6 cloves garlic (unpeeled)
- 3 tbsp olive oil
- 50g blanched almonds
- 90g sundried tomatoes, chopped, plus 2 tbsp oil
- 60g Parmigiano Reggiano, roughly chopped
- 100g jarred roasted red peppers, roughly chopped
- ½ tsp chilli flakes
- 25g pack basil, leaves picked, stalks reserved
- 1 tbsp red wine vinegar

**1** Preheat the oven to 190°C, gas mark 5. Halve any large new potatoes, so they are all a similar size, then put in a pan of cold salted water. Bring to the boil, then reduce the heat to medium and simmer for 12-15 minutes. Drain and steam dry in the colander for a few minutes. Transfer to a large roasting tin and crush lightly with a fork, so they flatten a little. Arrange the chicken thighs on top, skin-side up, scatter around the garlic and drizzle over the oil; season. Roast for 50-55 minutes, until everything is golden and crisp, the chicken is cooked through with no pink meat remaining and the juices run clear.

**2** Meanwhile, in a mini food processor, whizz the almonds, sundried tomatoes, cheese, peppers, chilli flakes, basil stalks and ½ of the basil leaves. Add the sundried tomato oil and red wine vinegar, then whizz to a coarse paste (it will keep in the fridge for up to 5 days). When the chicken and potatoes are ready, spoon over the pesto, then scatter over the remaining basil leaves and serve straight away, squeezing the garlic from the skins as you eat.

**Per serving** 2895kJ/695kcal/44g fat/10.1g saturated fat/35g carbs/6g sugars/6.9g fibre/36g protein/1.2g salt/gluten free



**TO DRINK** Errázuriz Gran Reserva Chardonnay, Chile (£12/75cl) is a classic match for chicken. Aged in French oak barrels, it has a fruity flavour balanced with a gentle, creamy finish.

**EXTRA HELPINGS** Head to [waitrose.com/seasonalrecipes](http://waitrose.com/seasonalrecipes) for even more ideas, including Georgina's new potato & smoked mackerel salad with crispy capers. »

