

# Chicken Traybake

dinner > Chicken Traybake



Serves **6**.  
Ready in approx. **1Hour**

## Shopping LIST:

**1.3KG** chicken tights (skinless), **2tsp** fennel seeds, **200g** homemade bread, **850g** mixed tomatoes, **6** bashed garlic cloves, **150g** pitted green olives;

for seasoning: sunflower & olive oil, salt, black pepper and chili/paprika.

## Method:

- Heat the oven to **180°C** fan.
- Crush **2tsp** fennel seeds, then tip into a large roasting tray. Tear **200g** homemade bread into chunks and add to the tray.
- Halve **850g** mixed tomatoes and add half of them in the tray, along with **6** bashed garlic cloves and **80g** pitted green olives.
- Rub the chicken tights (skinless) with sunflower oil and season with salt, black pepper and chili/paprika, then place them on top of the vegetables.
- Add **70g** pitted green olives and the remaining tomatoes. Drizzle a little olive oil on top.
- Roast for **35 minutes**, turn the vegetables, and cook for further **15 minutes**.
- Optional: Scatter over some rocket leaves before serving or serve alongside.

*"bon appétit"*

