



Rosemary chicken with oven-roasted ratatouille

Ingredients

- 1 aubergine, cut into chunky pieces
- 2 courgettes sliced into half-moons
- 3 mixed peppers, deseeded and roughly chopped
- 2 tsp finely chopped rosemary, plus 4 small sprigs
- 2 large garlic cloves, crushed 3 tbsp olive oil
- 4 skinless, boneless chicken breasts
- 250g cherry or baby plum tomato, halved

Method

1. Heat oven to 200C/180C fan/gas 6. In a large roasting tin, toss together the aubergine, courgettes and peppers with half the chopped rosemary, half the garlic, 2 tbsp oil and some seasoning. Spread out the vegetables in an even layer, then roast in the oven for 20 mins
2. Meanwhile, mix remaining rosemary, garlic and oil together. Slash each of the chicken breasts 4-5 times with a sharp knife, brush over the flavoured oil, season and chill for 15 mins.
3. After veg have cooked for 20 mins, stir in the tomatoes. Make spaces in the roasting tin and nestle the chicken breasts amongst the vegetables. Place a rosemary sprig on top of each chicken breast. Return the tin to the oven for 18-20 mins, until the chicken is cooked through and the vegetables are lightly caramelised. Serve with some new potatoes, if you like.