



## INGREDIENTS

- 2 large chicken breasts
- ½ punnet cherry tomatoes
- 3 garlic cloves (unpeeled)
- 2 fresh rosemary sprigs
- 300g new potatoes, skin on (sliced in half or quarters)
- 2 tablespoons olive oil
- 4 slices streaky bacon
- 50g pitted black or kalamata olives
- Salt and black pepper (to taste)
- Fresh basil leaves (to garnish)

## INSTRUCTIONS

1. Preheat the oven to 180°C. Place the chicken breasts in a roasting tray and add the tomatoes. Bash the garlic cloves in their skin and place in the tray along with the rosemary. Throw in the potatoes and give everything a good drizzle of olive oil and season with salt and pepper
2. Pop everything into the oven for 10 minutes, then take out to drape the bacon slices over the chicken and to scatter in the olives. Bake for another 15 minutes, then set aside to rest for 5 minutes
3. Put 1/2 to 1 chicken breast on a plate with some tomatoes, potatoes, olives, garlic, and then pour over some of the pan juices. Sprinkle with the fresh basil leaves and serve

## Chicken & Bacon



2-4 servings



30 minutes

Our Chicken & Bacon one-pan wonder is the perfect weeknight dinner: quick, easy, healthy and tasty!

**Leftover idea:** If you have leftover chicken, bacon and veges simply pull them out of the fridge the next day and serve over green salad leaves (which you can toss in a little olive oil & salt) - too easy!