

Chicken & Chorizo Traybake

Ingredients



- 8 chicken pieces
- 200g chorizo, sliced
- 800g new potatoes (cut any large ones in half)
 - 1 red pepper, sliced
 - 1 green pepper, sliced
- 2 red onions, cut into wedges
- 200g button mushrooms
- 200g cherry tomatoes
 - 2-3 tbsp's oregano
- 1-2 tbsp smoked paprika
 - 1 tsp salt
 - 1 tsp pepper
 - 2 tbsp oil

Method

1. Heat oven to 190C.
2. Put chicken and vegetables into a large roasting tray.
3. Pour over the oil.
4. Sprinkle over the oregano, paprika, salt and pepper.
5. Give it a good mix to ensure it is all coated.
6. Bake for about 40 minutes until the chicken is cooked through and has a crispy skin.
7. Serve 2 pieces of chicken per person with a selection of the vegetables and drizzled with the oil.