Chicken tray bake with tomatoes and potatoes

NIBBLEDISH CONTRIBUTOR

Ingredients

- 8 chicken pieces – I used thighs, wings and drumsticks - 1 ½ tablespoons olive oil - 2 garlic cloves, finely chopped - salt - freshly ground black pepper - juice of ½ lime - 400g new potatoes - 100g cherry tomatoes - ¼ cup (60ml) olive oil - 1 large handful fresh oregano leaves + 2 extra sprigs

Instructions

Preheat the oven to 200ºC/400ºF. In a large pan over medium-high heat, heat the 1 ½ tablespoons olive oil. Add the chicken, garlic, season with salt and pepper and cook until nicely browned. Meanwhile, boil some water in a large saucepan and rapidly cook the potatoes – drain and set aside. If there are potatoes much bigger than others, cut in half. Squeeze the lime juice over the chicken, mix well and remove from heat. Place the handful of oregano leaves in a mortar or food processor. Add the olive oil, salt and pepper and smash/process again, until you get some delicious green oil. Place the chicken, potatoes and tomatoes in a baking dish, drizzle with the green oil, add the oregano sprigs and mix. Bake for 25-30 minutes and serve immediately.