



# CHICKEN POTATOES AND TOMATO EASY BAKE

## METHOD

1. Preheat oven to 180 degrees
2. Place chicken pieces in a bowl with 10 ml of Olive Oil and BBQ spice and salt and pepper, mix together until chicken is nicely coated in the spice.
3. Arrange the chicken pieces, potatoes and tomatoes and herbs in an oven proof dish.
4. Drizzle with the rest of the olive oil, lemon juice and zest, season with salt and freshly ground pepper.
5. Pour over the chicken stock and roast in the oven for 30-40 minutes until golden and crispy.

Recipe by:

THE MOM NEXTDOOR  
ALL THINGS MOMMY & MORE



COOKING  
15 MINUTES



SERVES  
4 - 6



RECIPE BY  
MARGEUX BURTON



## INGREDIENTS

8 Chicken Pieces, Skin on and Bone in  
6 Potatoes cut into quarters  
2 Sprigs of fresh Thyme and Rosemary  
2 Hand Fulls of Fresh Baby Tomatoes  
100ml Fresh Chicken Stock  
Zest and Juice of 1 Lemon  
50 ml Olive Oil Spice  
Salt and Black Pepper To taste  
15 ml Cape King Food BBQ Spice



## CONTACT US

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