

ALL-IN-ONE ITALIAN ROAST CHICKEN



Serves 4



Prep Time 10 minutes



Cook Time 55-60 minutes



INGREDIENTS

- 750 g chicken thigh cutlets and/or drumsticks, skin on
- 1 medium red onion, cut into thick wedges
- 300 g potatoes, cut into wedges
- 400 g pumpkin, seeds removed and cut into wedges
- 8 cloves garlic, peeled

METHOD

1. Preheat oven to 200°C. Trim the chicken pieces if necessary. Season and place in a large open roasting dish.
2. Toss the prepared vegetables in a little oil (olive is nice) and place the vegetables around the chicken.
3. Roast chicken and vegetables for 40 minutes. Mix the **Wattie's Pesto Style Tomatoes** and stock together. Pour over the chicken and

- 400 g can **Wattie's Pesto Style Tomatoes**
- ½ cup chicken stock or water
- **Wattie's frozen Baby Peas**

vegetables. Return to the oven and continue cooking a further 15-20 minutes until chicken and vegetables are cooked. Serve with **Wattie's Baby Peas**.