

Cock-a- leekie Traybake

8 free-range chicken thighs
2 large carrots, chopped
3 leeks, sliced in half lengthways
2 fennel bulbs, sliced into 1cm pieces
3 clementines, 2 cut into slices, 2 juiced
200ml chicken stock
Grated zest and juice 1 lemon
2 tablespoons wholegrain mustard
5 tablespoons olive oil
Bunch fresh thyme
2 large pieces sourdough, torn

Heat the oven to 220C. In a large roasting tin, mix the chicken, veg and clementine slices. Mix the stock with the clementine and lemon juice, mustard and 2 tablespoons of the oil, then pour over the chicken. Tuck thyme sprigs under the chicken, season and roast for 35 minutes or until cooked through. Meanwhile, mix the bread with the remaining oil and the lemon zest and season well. Transfer to a baking tray and cook in the oven for 10-15 minutes, while the chicken is cooking, until crispy and toasted. Discard the thyme and serve the chicken sprinkled with croutons.

