

Less than 1 hour

Serves 4

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Ingredients:

- 4 (about 800g) chicken breasts (bone in)
- 2 cloves garlic, peeled and chopped
- Juice (60ml) and grated peel of 1 lemon
- 1 Tbsp (15ml) honey
- Salt and milled pepper
- 1 punnet (350g) PnP mixed cherry tomatoes

Dressing:

- Juice (60ml) of 1 lemon
- 3 Tbsp (45ml) olive oil
- 3cm knob ginger, finely grated
- Drizzle honey

For serving:

- 2 packets (300g each) PnP tasty stem broccoli, blanched
- Fresh basil

Method

1. Preheat oven to 200°C.
2. Score tops of chicken breasts (don't cut all the way through) and place in a small roasting pan.
3. Combine garlic, lemon juice and peel, and honey and rub over chicken. Season.
4. Roast for 35 minutes, then add tomatoes and cook for another 10 minutes, or until chicken is cooked through.
5. Blitz together dressing ingredients until smooth.
6. Arrange broccoli and roasted tomatoes on a serving platter and top with chicken breasts.
7. Drizzle dressing over and garnish with fresh basil just before serving.

