

Red Chicken pot (4 portions)

For the chicken

1kg skin-on chicken drumsticks (thighs can also work)
optional spice mix (e.g. peri-peri)
salt to taste

Trim the excess skin and fat from the chicken.

If marinating, prep the day before and leave overnight. Otherwise, add some salt to the meat.

Foil line the grill tray. Grill on medium-low heat for about 20 min until the skin is crispy.

It's worth checking if the pieces need swapping round after 10-15 min. (The chicken doesn't have to be cooked completely through as it's stewed in the pot.)

For the sauce

Large saucepan, as broad as possible.

1 large pack cherry tomatoes (400-500g)
3 red peppers
3 red onions
2 chicken stock pots or cubes
3 cloves garlic
mixed herbs
ground black pepper
1 tsp smoked paprika
2 tbsp gravy granules
olive oil

Wash the tomatoes and peppers, boil the kettle.

Chop the garlic (doesn't have to be very fine), chop the onion into large chunks, and the peppers into 1-2cm pieces. Halve the cherry tomatoes if they are large, else you can leave them whole.

Fry the onion and garlic on medium-high heat in plenty of olive oil, and add in the black pepper, herbs, and smoked paprika. Stir frequently until the onions are soft.

Add the peppers and fry for a minute. Add the chicken stock items (crumble in if cube), and add hot water till the mixture is covered. Turn up the heat and stir for couple of minutes to dissolve the stock and bring to the boil. Add the cherry tomatoes to the top of the pot.

Turn the heat to low and carefully add the chicken to the top of the pot. They should be placed crispy side up, and partially submerged in the sauce so that the meat is mostly covered, but as much of the crispy skin as possible is above the surface.

Leave to simmer with the lid off for 1 hour. Top up the water a bit if needed.

When cooked, you can serve with the chicken pieces whole, or strip the meat and stir back into the sauce if preferred.

Can be served with rice or pasta or chunky bread.