

POTATO, CHARRED CHICKEN, CHICKPEAS AND DILL DRESSING



Serving: 2 – 4

Cooking Time: 40 minutes

Prep Time: 10 minutes

INGREDIENTS

- 4 potatoes, skin on

- 1kg mixed chicken pieces
- 45ml (3 tbsp) olive oil
- Salt, to taste
- 200g chickpeas
- **Dressing**
- 60ml (¼ cup) olive oil
- 20ml (4 tsp) red wine vinegar
- 30ml (2 tbsp) dill, finely chopped

INSTRUCTIONS

Tips: The chicken pieces could also be braaied and served with the potato and chickpeas as a side salad and drizzled with the dressing

1. In plenty of salted boiling water, cook the potatoes until soft. Thickly slice
2. Heat a griddle pan to hot. Brush the chicken pieces with oil and season well. Cook until the chicken pieces are charred and cooked through. You can place them in the oven to finish cooking if they are not cooked by the time, they are charred
3. Make the dressing by mixing all the ingredients well together
4. Serve the potatoes topped with chickpeas together with the charred chicken pieces and drizzled with the dressing