

Cheesy Salami Chicken with Crispy Potatoes



Please bring an ovenproof dish and a container to take your cooked dish home in. You will also need a spare container for your raw meat.

Ingredients:

- 1 Whole Chicken Jointed: Use 2 Chicken Breasts
- 125g Cherry Tomatoes
- 75ml Boiled Water: School to Provide
- 40g Cheddar Cheese
- 40g Salami
- 20g Rocket
- 16g Tomato Paste
- 1 Large White Potato
- 1 Garlic Clove
- 1 Tablespoon Vegetable Oil: School to Provide
- 1 Dessertspoon Olive Oil: School to Provide
- 1 Teaspoon Dried Basil
- ½ Teaspoon Caster Sugar
- Salt and Pepper: School to Provide



Method:

1. Preheat the oven to 220°C or Gas Mark 7.
2. To prepare the chicken: Place the chicken on a red chopping board. Remove the packaging and place in the bin. Using a red handled knife, remove the string from the legs. Joint the whole chicken into breasts, thighs, drumsticks and wings. Select the two chicken breasts to use for the dish.
3. Store the remaining meat in a sealed container in the bottom of the fridge.
4. Weigh and measure out all ingredients accurately.
5. Boil a kettle of water.
6. Chop the cherry tomatoes into quarters.
7. Peel and finely chop the garlic.
8. Place the tomato paste, dried basil and chopped garlic into a small bowl and add 75ml of boiled water – this is your tomato stock.
9. Add the chopped tomatoes to an oven-proof dish with the tomato stock and season with a generous pinch of salt, pepper and ½ teaspoon caster sugar. Give everything a good mix up with a white plastic stirring spoon – this is your tomato sauce.
10. Top the tomato sauce with the chicken breasts and drizzle the chicken with a dessert spoon of olive oil. Season with a pinch of salt and pepper. Using oven gloves, place the ovenproof dish in the oven for an initial 12 minutes.
11. Meanwhile, chop the potato (skins on) into bite-sized pieces and add them to a baking tray. Drizzle 1 tablespoon of vegetable oil and a pinch of salt and pepper. Using oven gloves, place the tray in the oven for 25 to 40 minutes or until golden and crisp.
12. While the potatoes are cooking, grate the cheddar cheese onto a plate.
13. Chop the salami up finely.
14. Once the chicken has had 12 minutes in the oven, use oven gloves to remove the dish from the oven and top with the grated cheese and chopped salami. Return the dish to the oven and cook for a further 12 to 15 minutes or until the cheese has melted, the salami has crisped and the chicken is cooked through. There should be no pink meat and use a food probe to ensure the core temperature reaches 75°C, this is your cheesy salami chicken.
15. Place the rocket in a colander and wash it, then pat it dry with kitchen paper towel.
16. Using oven gloves, remove the cheesy salami chicken from the dish and give the tomato sauce a good mix up.
17. Serve the cheesy salami chicken over the tomato sauce with the crispy potatoes and rocket to the side.

