



## Pistachio Chicken Skewers with Sautee Potatoes

Serves 2

4 chicken thighs, boned & skinned  
1 pack prosciutto or Parma ham (or 4 slices)  
1 clove garlic  
2 tsp chopped parsley  
1 tsp capers, drained & chopped  
20g pistachio nuts  
200g salad potatoes (3 – 4 per person)  
6 - 8 cherry tomatoes  
2 tsp chopped thyme leaves  
Salt & pepper  
Oil



1. Preheat the oven to 200C/400F/Gas6
2. Blitz the pistachio nuts, garlic, parsley, capers & ½ tsp of thyme leaves to fairly fine.
3. Flatten out the chicken portions, spread a little of the pistachio stuffing on each one and roll up. Use a slice of prosciutto to wrap each piece before double skewering onto metal or soaked bamboo skewers.
4. Cut the potatoes into approx 1cm thick slices. Cook in boiling salted water for 6 mins. Then drain and tip into an oven proof pan wide enough for the chicken skewers to sit in and allow to steam
5. Cut the cherry tomatoes in half and add to the pan with 1 tsp thyme leaves, salt and pepper and a drizzle of oil, tossing everything to mix well & spreading the mixture roughly into an even layer.
6. Place the chicken skewers on the top of the potatoes, place into the oven and cook for 40min, basting the chicken with the pan juices a couple of times.
7. Remove the chicken and keep warm, put the pan back into the oven for another 10min if the potatoes aren't crispy enough.