

Your Saturday night in...

If you're staying in on Saturday evening, why not try this recipe.....

Roasted peppers, olives and paprika give this bake tons of flavour. It's a great way to use up leftover cooked chicken too

Prep: 10 mins

Cook: 30 mins

Serves: 4



Spanish chicken pie

Ingredients

- 1kg potatoes, chopped
- 3 tsp paprika
(use smoked paprika if you have it)
- 2 tsp olive oil
- 2 onions, sliced
- 2 garlic clove, crushed
- 2 x 400g cans chopped tomatoes
- 300g cooked chicken, shredded
- 140g roasted pepper from a jar,
sliced (we like Karyatis)
- handful Kalamata olives, halved

Method

- 1 Heat oven to 200C/fan 180C/gas 6.
Boil the potatoes for 15-20 mins until tender. Drain, return to the pan, then mash with some seasoning and 2 tsp of the paprika.
- 2 Meanwhile, heat the oil in a large pan, then fry the onions and garlic for a few mins until softened. Stir in the remaining paprika for 1 min, add the tomatoes, then, bring to a simmer.
Tip into a large ovenproof dish, then stir in the chicken, peppers, olives and some seasoning.
- 3 Spoon over the mash, then bake for 15 mins until the mash is golden on top and the sauce is bubbling.