

# Lime marmalade chicken



Lime marmalade isn't just for slathering on toast. Try this chicken dish with garlic, chilli and allspice. Serve with sweet potato wedges for a moreish meal.

**Prep: 10 mins Cook: 50 mins**

**Serves 4**

## Ingredients

8 skin-on chicken thighs  
2 tbsp olive oil  
100g lime marmalade  
2 garlic cloves, crushed  
1 red chilli, finely chopped, deseeded if you don't like it too hot  
1 tsp ground allspice  
½ tsp dried oregano  
sweet potato wedges, lime wedges, to serve (optional)

## Method

**1** Heat oven to 200C/180C fan/ gas 6. Put the thighs in a roasting tin and roast for 30 mins.  
**2** Meanwhile, mix the oil, marmalade, garlic, chilli, allspice, oregano and some seasoning to make a marinade. Remove the thighs from the oven and brush all over with the marinade. Return to the oven and roast for another 20 mins until crispy and golden. Serve with some sweet potato wedges, lime wedges and salad, if you like.

# Apple crumble sundae



Ready in no time, this simple budget sundae will satisfy any midweek sweet cravings. If you're looking for a pudding you can whip up in a flash, this is it.

**Prep: 10 mins Cook: 10 mins Serves 4**

## Ingredients

2 tbsp butter  
4 Granny Smith apples, cored and diced  
1 tsp ground cinnamon  
2 tbsp light brown sugar  
8 scoops vanilla ice cream  
2 ginger nut biscuits, crushed

## Method

**1** In a small saucepan, melt the butter over a gentle heat and add the apples, cinnamon and sugar. Cook for 10 mins or until the apples have softened but still hold their shape.  
**2** Split the mixture between four sundae glasses or bowls. Sit 2 scoops of ice cream on top of each, followed by the crushed biscuits. Serve while the apple mix is still warm.