

Greek-style roast chicken



Ingredients

750g new potatoes, thickly sliced lengthways
2 tbsp olive oil
8 chicken thighs, skin on and bone in
300g cherry tomatoes
100g black olives
½ small pack oregano, leaves picked
200g pack feta, crumbled into chunks
2 tbsp red wine vinegar

This easy Greek recipe with potatoes, olives and feta can be made in one pot - use skin-on thighs for the most succulent roast chicken

Prep: 10 mins • Cook: 1 hr • Serves 4

Method

1 Heat oven to 200C/180C fan/gas 6. Put the potatoes in a roasting tin and drizzle with half the oil. Sit the chicken thighs on top, drizzle over the remaining oil and season. Roast in the oven for 30 mins.

2 Add the cherry tomatoes, olives, oregano leaves and feta, then drizzle with the red wine vinegar. Return to the oven for another 25-30 mins until the chicken is cooked through and golden.



Hot mocha puddings

It only takes a few minutes to mix, microwave and top these hot chocolate puds with ice cream and liqueur for a rich, indulgent dessert

Prep: 5 mins • Cook: 5 mins • Serves 4

Method

1 Measure the milk in a large jug, then blend with the prunes and coffee in a food processor until smooth. Add the butter, sugar, egg, almonds, cocoa, flour and a pinch of salt, then blitz again to make a thick batter.

2 Scrape evenly and cleanly (don't take the mixture up the sides) into 4 x 175ml ramekins (don't use any with metal on them!). Cook in the microwave, spaced round the edge of the turntable, on Medium for 6 mins. The puddings will still look a bit moist, but that's fine. Stand for 5 mins, then serve topped with a scoop of ice cream and a little liqueur, if you like.

Ingredients

150ml milk
50g pitted prunes
2 tsp instant coffee
50g soft butter
50g icing sugar
1 large egg
50g ground almonds
2 tbsp cocoa
1 tbsp self-raising flour
4 scoops coffee or vanilla ice cream, to serve (optional)
4 tsp coffee liqueur, to serve (optional)

Courtesy of bbc good food