

Chicken with Chilli Jelly



Mrs Darlington's

SIGNATURE RECIPE SERIES

Add a little warmth to an easy mid-week supper dish.

Mrs Darlington



Serves: 4

Preparation Time: 10 minutes

Cooking Time: Approx 25 minutes

Oven Temperature: Preheat to 200°C / 180°C Fan / Gas 6

Ingredients:

8 boneless skinless chicken thighs

5 tbsp of Mrs Darlington's Tangy Tomato Ketchup

1 tbsp red or white wine vinegar

2 tbsp Worcestershire sauce

¼ tsp dried chilli flakes (optional, add more if you like it hot)

1 jar Mrs Darlington's Chilli Jelly

Salt and pepper to season

Instructions:

- ◆ Line a large baking tray with foil. Season the chicken thighs with salt & pepper.
- ◆ Put the ketchup, vinegar, Worcestershire sauce and dried chilli flakes (if using) in a medium non-stick saucepan and bring to a simmer over a low heat, stirring constantly. Remove the pan from the heat and stir in the jar of Chilli Jelly. Once all incorporated, add the chicken thighs, turning until they are thoroughly covered with the sauce.
- ◆ Place the thighs on the baking tray and cook in the oven for 15 minutes.
- ◆ Remove the chicken thighs from the oven and baste in the sauce. Return to the oven for a further 10 minutes or until the chicken is cooked. Serve on a bed of rice, with coleslaw or a fresh green salad.

Mrs Darlington's top tip "This freezes well if you want to make a double batch, but ensure it's fully defrosted before cooking".