

Spicy Tomato & Sticky Onion Chicken



Mrs Darlington's

SIGNATURE RECIPE SERIES

This has to be one of the easiest supper dishes, best of all it looks and tastes as though you've spent hours preparing it.

For a twist on this, once the chicken is cooked, slice thinly and serve inside a tortilla wrap with a fresh crisp salad. Perfect for entertaining on a warm summer evening with a refreshing glass of wine.



Mrs Darlington

Serves: 4

Preparation Time: 10 minutes

Cooking Time: Approx 25 - 30 minutes

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

Ingredients:

4 Chicken breasts

4 tbspn Mrs Darlington's Spicy Tomato & Sticky Onion Chutney

4 tbspn olive oil

2 tbspn Sarah Darlington's Wholegrain Mustard

Fresh coriander to garnish

Instructions:

- Combine the chutney, olive oil and mustard together and cover the chicken breasts with the mixture.
- Place in an ovenproof dish.
- Cover the chicken and place in the fridge for a minimum of five hours or overnight if possible.
- An hour before you want to cook the dish take it out of the fridge and return it to room temperature.
- Cook for 25-30 minutes until the chicken is cooked through and the juices run clear.
- Serve on a bed of rice with a garnish of fresh coriander.

Mrs Darlington's top tip *"The dish is one of our favourites, it also works deliciously with Mrs Darlington's Apple & Garlic Chutney."*