

# SMOKED CHICKEN, ARTICHOKE, CHERRY TOMATO & POTATO BAKE.

*Serves 3*

## **Ingredients**

*Smoked Chicken Breast* 170g

*Leeks* 2, finely sliced

*Olive Oil* 2 tbsp

*Plain Flour* 200g

*Free-range Eggs* 3

*Milk* 300ml

*Feta Cheese* 200g, crumbled

*Cherry Tomatoes on the vine* 250g

*sliced Artichoke hearts* 1 x 290g jar, drained

*fresh Dill* 15g, roughly chopped.



Preheat the oven to 210C fan/gas mark 8. While it's heating, slice the leeks, tip them into a metal roasting tin along with the oil, mix well, then pop them into the oven to roast while you get on with the batter.

Put the flour into a bowl. Whisk the eggs and milk together, pour this over the flour and whisk until smooth, then stir in the crumbled feta cheese.

Cut the smoked chicken breast into chunks.

Once the oven has come to temperature, remove the tin of leeks, give them a good stir, then pour the batter evenly over the top. Scatter over the tomatoes, their vines, the smoked chicken and the artichokes, then return to the oven and cook for 25-30 minutes, until the bake is well risen and golden brown.

Serve with a fresh salad and enjoy.



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