

# SMOKED CHICKEN, ARTICHOKE & CHERRY TOMATO BAKE

Serves 3

## Ingredients

- 170g [Smoked Chicken Breast](#)
- 2 Leeks, finely sliced
- 2 tbsp [Olive Oil](#)
- 200g Plain Flour
- 3 Free-range Eggs
- 300ml Milk
- 200g Feta Cheese, crumbled
- Cherry Tomatoes on the vine 250g
- 1 x 290g jar of Artichoke hearts, sliced and drained
- 15g Fresh Dill, 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 [olive 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.

Sprinkle with the roughly chopped dill, serve with a fresh salad, baby potatoes and enjoy.