

# SMOKED CHICKEN WITH FIGS, GOATS CHEESE & WALNUTS

This really simple recipe serves 6 as a light lunch or 8 as a starter

## Ingredients

680g *Smoked Chicken Breasts*

6 *Fresh Figs*

*Walnut halves – optional*

*Crumbled Goats Cheese – optional*

18 – 20 *Charlotte potatoes*

2 *Red Onions – peel and cut into wedges*

*Olive Oil & Seasoning*

*Miranda's Preserves Cider Jelly*

*Green salad – peppery rocket and watercress is perfect*



Drizzle the onion wedges and potatoes with olive oil and roast until tender. Season with sea salt and freshly ground black pepper and add the figs for 10 more minutes.

Meanwhile thinly slice the *Smoked Chicken Breasts* and quarter the figs.

Arrange the roasted vegetables, chicken and figs on a large platter so that everyone can help themselves or arrange into individual bowls. Serve the *Cider Jelly* on the side with the dressed green salad.

If you are short of time, serve simply with fresh granary bread instead of potatoes.