

SMOKED CHICKEN WITH FIGS, GOATS CHEESE & WALNUTS

Serves 6, as a light lunch or 8, as a starter

Ingredients

4 [Smoked Chicken Breasts](#)

100g [Pant-Ys-Gawn Welsh Goat's Cheese](#),
crumbled

6 Figs

Green salad – peppery rocket and watercress is
perfect

18 – 20 Charlotte potatoes

2 Red Onions, peeled and cut into wedges

[Apple Cider Jelly](#)

Walnut halves

[Fino Olive Oil](#)



Drizzle the onion wedges, and potatoes with [Fino Olive Oil](#) and roast until tender. Season with [Halen Môn 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, [Smoked Chicken](#), [Welsh Goat's Cheese](#) and figs on a large platter so that everyone can help themselves or arrange into individual bowls.

Serve the [Apple Cider Jelly](#) on the side with the dressed green salad.

If you are short of time, serve simply with fresh [Sourdough](#) bread instead of potatoes.

Enjoy!