



Tray Baked Chicken with Haloumi



DIFFICULTY: EASY



PREPARATION TIME: 15
MINUTES



COOKING TIME: 30 MINUTES



SERVES: 4-6

Ingredients

- 4 chicken breast fillets, skin on
- 2 Spanish onions, quartered
- 2 cloves garlic, chopped
- 2 tbsps dried oregano
- ¼ cup olive oil
- 10 baby chat potatoes cut into 3mm slices
- 200g haloumi, sliced into 5mm thickness
- Salt and pepper
- 1 lemon, quartered

Notes

Method

Preheat oven on CircoRoast to 190°C. Line the universal pan with baking paper.

Place all the ingredients, except the lemon, into a large bowl. Squeeze the lemon juice over the ingredients, then add the lemon pieces to the bowl and toss all the ingredients well.

Place the potatoes and onion in a single layer on the tray then place the chicken on top with the skin facing up. Arrange the haloumi and lemon pieces around the chicken.

Cook on shelf position 3 for 28 to 30 minutes or until cooked. Allow chicken to rest for a few minutes before slicing thickly and serving over remaining ingredients.