

# ROSÉ, ROSEMARY, LEMON AND CAPER BAKED CHICKEN WITH SHAVED ZUCCHINI SALAD

Serves 4

*12 Baby (new) potatoes, halved*

*2 Lemons*

*3 Rosemary sprigs*

*6 cloves garlic, crushed*

*½ Cup St Hallett Barossa Rose*

*1 Cup chicken stock*

*¼ Cup capers*

*4 Chicken thighs, bone in, skin on*

*2 Tablespoons olive oil, plus 1 tablespoon extra*

*2 Zucchini, thinly shaved with a vegetable peeler*

*½ Bunch mint, leaves picked*

*3 Blood oranges, skin and pith removed, sliced*

*2 Shallots, finely sliced*

1. Preheat oven to 200C. Boil potatoes in a large pot of water for 10 minutes or until tender but not falling apart. Drain and shake potatoes to rough up the edges.

2. Juice one lemon and set aside for the salad. Slice remaining lemon thinly and lay into a roasting tray. Add rosemary, garlic, rose, stock and capers. Add potatoes and chicken thighs. Drizzle with two tablespoons oil. Transfer to the oven, uncovered, and bake for 35-40 minutes or until chicken juice runs clear when pierced near the bone. If the chicken skin isn't sufficiently crispy, turn the oven to grill mode and cook for a further 3-4 minutes.

3. Meanwhile, combine zucchini, mint, blood orange, shallot, remaining olive oil and reserved lemon juice in a bowl.

4. Serve chicken and potatoes with shaved zucchini salad.

