

# Bonfire Chicken

Serves 6

Submitted by: Mrs Campbell

🕒 1 hour 30 mins

3 level tbsp Thai red curry paste

150mls orange juice

2 big cloves of garlic, crushed,  
minced & generally pulverised

12 chicken thighs – with skin on

750g of mixed butternut squash  
& sweet potatoes, peeled and  
cubed

6 red onions, peeled and  
quartered

Salt & pepper

The groovy thing about this recipe is you can prepare it in advance, but if you are short on time, you can just bung it all together at the last minute and it still tastes fab. I cook it in all in a roasting tin or a lasagne dish.

If time permits, in a bowl, combine the Thai curry paste, orange juice & garlic.

Pour this marinade over the chicken thighs and leave covered in the fridge for up to 6 hours. (This is the ideal world scenario – I don't often marinade the chicken due to time restraints - see note above!)

Pre heat the oven to 200C

Put the chopped vegetables into the dish. Place the chicken thighs on top.

Pour over the marinade. Give everything a bit of a stir or a shake-up.

Place in to the oven on the middle shelf, for 1 hour & 10 minutes.

Give an occasional stir to ensure it is not burning and marinade is covering all chicken.

This dish really does not need anything else with it and can easily be extended to feed a huge crowd!