

## Hugh's chicken, tomatoes and tarragon

### Rating



added by Hugh's Three Good Things to the River Cottage Community  
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Hugh's chicken, tomatoes and tarragon, taken from his Three Good Things on More4. Hugh's recognised a simple pattern that underpins so many well-loved dishes – that they are little more or less than three good things on a plate and in this series, he pursues that idea, experimenting with different flavours and textures.

**Prep time** 20 mins

**Cook time** 1 hr

**Servings** 6-8

- Ingredients**
- 1 free-range chicken (about 1.8kg), jointed into 8 pieces (or a similar weight of bone-in, skin-on chicken pieces)
  - 2 tablespoons olive oil
  - 1/2 glass of white wine (or use water if you prefer)
  - Juice of 1/2 lemon
  - About 500g ripe tomatoes (any shape or size), halved or quartered
  - A bunch of tarragon, leaves only, coarsely chopped
  - Sea salt and freshly ground black pepper

### Directions

Preheat the oven to 190C/Gas 5. Season the chicken pieces well all over with salt and pepper. You'll probably need to sear them in two batches. Heat the olive oil in large non-stick frying pan over a medium-high heat, add the chicken and sear, turning the pieces several times, until they are golden brown all over. Transfer, skin side up, to an oven dish or roasting tin.

Now, to deglaze the frying pan, pour in the wine and let it bubble over the heat, stirring well to scrape up any bits of caramelised chicken from the bottom. Pour the liquid from the pan into the oven dish (but not directly over the chicken). Add the lemon juice and give the chicken skin an extra scattering of salt and pepper. Cover the dish with foil and bake for 30 minutes.

Take the dish from the oven, uncover and add the tomatoes, nestling them, cut side up as far as possible, among the chicken pieces. Roast, uncovered, for a further 20–25 minutes, or until the chicken pieces are cooked through and the tomatoes are soft and blistered. Scatter over most of the tarragon and toss to mix. Rest for a few

minutes so the tarragon flavour infuses the juices.

Sprinkle over the remaining chopped tarragon and the dish is ready to serve. It's good with new potatoes, mash, rice or bread.

Swaps: If you can't lay your hands on fresh tarragon, try this with flat-leaf parsley – using about three times as much. Or try roughly shredded sorrel leaves. In each case, the effect is quite different, but still delicious.

This recipe is one of hundreds of new recipes which can be found in the book which inspired the series, [Hugh's Three Good Things](#).

#### LINKS

- Challenge Hugh and win a £2,000 River Cottage bundle
  - Want more? Go to [Hugh's Scrapbook](#) at Channel 4
  - Save 20% on River Cottage courses and events using the promotion code 'RECIPES' offer ends Monday 19 November 2012
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