Roasted chicken thighs with red fruits

Raciones para 1

- ❑ Chicken thighs
- ❑ Potatoes
- ❑ Sweet potato
- ❑ Thyme
- ❑ 100 g Red fruit
- ❑ A garlic clove
- ❑ Salt
- ❑ 1 teaspoon Honey
- ❑ 2 teaspoons Modena vinage
- ❑ Olive oil

1. First, to prepare the red fruit sauce, crush a clove of garlic in a mortar with a pinch of salt for approximately 2 minutes, until it's well mixed. Then add the 100g of red fruits, a teaspoon of honey to sweeten it, another of Modena vinegar and cover everything with olive oil. Stir the sauce well with the help of a spoon until all the ingredients are well integrated.

2. Place the cleaned chicken thighs on a baking tray and spread the red fruit sauce over them. Place a few slices of potato and sweet potato around it to serve as a garnish and a few sprigs of thyme.

3. Bake the thighs with the potatoes and sweet potato for 30 minutes at 180º C with heat up and down and a fan to ensure that they are cooked well and remain juicy.

4. To serve this main course, place a thugh with potatoes and sweet potato with red fruits decorated with a sprig of rosemary on each plate and serve it hot so that your guests enjoy each bite.

Chef's Notes

https://cookinglovers.teka.com/en/receta/contramuslos-de-pollo-asados-con-frutos-rojos/