

Recipes and Tips



Spicy Marmalade Chicken and Sweet Potatoes

Yield: 4 servings

¼ cup marmalade, large peels chopped
3 spring onions, thinly sliced, white and green parts separated
2 tablespoons fish sauce
2 tablespoons soy sauce
½ teaspoon crushed red pepper
1¾ to 2 pounds skinless, boneless chicken thighs
salt
2 garlic cloves, finely grated or minced
1 ½ pounds sweet potatoes (you don't have to peel them), cut into ¾-inch-thick pieces
4 tablespoons extra-virgin olive oil
1 lime, plus lime wedges for serving

In a large bowl, whisk together marmalade, spring onion whites, fish sauce, soy sauce and crushed red pepper.

Season chicken lightly with salt. Rub garlic all over the pieces and under the skin and add to the bowl, turning to coat them with the marinade. Let marinate while you prepare the potatoes (up to 30 minutes at room temperature or up to 8 hours in the refrigerator).

Heat the oven to 215 C. If you like, you can line a sheet pan with parchment paper or foil.

Put the sweet potatoes on the sheet pan and toss with 2 tablespoons olive oil and a big pinch of salt. Spread potatoes out in one layer and place in the oven. Roast for 10 minutes.

To the bowl with the chicken add remaining 2 tablespoons olive oil. Grate the zest of the lime into the bowl, then halve the lime and squeeze one half of it in as well (save the remaining half for serving). Toss well.

Add chicken skin to the sheet pan, nestled among the sweet potatoes (but not on top of them; make sure the chicken is touching the pan). Spoon any extra sauce over everything. Roast, tossing the sweet potatoes once or twice, until chicken is cooked through and caramelized and the sweet potatoes are soft, 25 to 35 minutes longer. Taste and add more salt and lime juice if needed.

Top with spring onion greens and serve.