



Sharwood's Sweet & Sour Chicken Traybake







55 mins

Serves 4

Super Simple

Ingredients

- 1kg Chicken Drumsticks / Thighs
- 1 tbsp Olive Oil
- 1 Jar Sharwood's Sweet & Sour Sauce 420g
- Peppers, Chopped
- Onion, Chopped

Method

- 1. Preheat the oven to 210°C/190°C fan/Gas 6.
- 2. Place the chicken in a large baking dish and drizzle with a little oil.
- 3. Cook for 20 minutes, then add the pepper and onion.
- 4. Pour over the sauce and mix.
- 5. Place back in the oven for 25 minutes.

Please ensure food is cooked through and piping hot throughout before serving.

Swap Tip: Prefer chicken breast? Just swap drumsticks for 4 chicken breasts instead