

Easy one pan chicken recipe

Total time **25 mins** **5 mins** preparation time **20 mins** cooking time

INGREDIENTS

4 portion(s)

For the marinade:

- 1 tsp** dried thyme
- 1 tsp** fresh thyme, chopped
- 1 tbsp** muscovado sugar
- 3 tsp** Worcestershire Sauce
- 0.5 tsp** chilli flakes
- 2 tbsp** balsamic vinegar
- 2 tbsp** Kikkoman Naturally Brewed Soy Sauce
- 2 tbsp** tomato ketchup
- 3 tbsp** olive oil

For the chicken:

- 4** large chicken legs
- 4** red onions, peeled and cut into wedges
- 20** cherry tomatoes

PREPARATION

Step 1

Preheat the oven to 200°C /400°F/Gas Mark 6.

Step 2

Put all the marinade ingredients in a large plastic sandwich bag and add the chicken and onion. Seal and leave to marinate in the fridge for an hour or so.

Step 3

When you are ready to cook, place the contents of the bag in a roasting dish and add the tomatoes. Bake in the oven for 20-30 minutes, then serve.