

Sticky Sweet Chicken Thigh on Chive Potato Mash with Roasted Tomato and Broccolini

A succulent bone-in chicken thigh glazed with a sticky sweet sauce, served atop creamy chive-infused mashed potatoes. Accompanied by roasted tomatoes and tender broccolini, garnished with fresh spring onions for a burst of flavor and color.


45 min

Total time

Medium

Difficulty

650

kcal / serving

Ingredients

- 1 bone-in chicken thigh
- 1 large potato
- 1 tbsp butter
- 2 tbsp milk
- 1 tbsp fresh chives, chopped
- 4 cherry tomatoes
- 100g broccolini
- 1 spring onion, finely chopped
- 2 tbsp honey
- 1 tbsp soy sauce
- 1 garlic clove, minced
- Salt and pepper to taste
- 1 tbsp olive oil

Steps

- 1 Preheat oven to 200°C (400°F).
- 2 Peel and chop the potato, boil in salted water until tender (about 15 minutes).
- 3 While potatoes cook, mix honey, soy sauce, and minced garlic to make the sticky glaze.
- 4 Heat olive oil in a pan over medium heat, season chicken thigh with salt and pepper, and sear skin-side down until golden (5-7 minutes).
- 5 Flip chicken, brush with sticky glaze, then transfer to oven to roast for 15 minutes or until cooked through.
- 6 Toss cherry tomatoes and broccolini with olive oil, salt, and pepper, place on a baking tray and roast in oven alongside chicken for 12-15 minutes.

7

Drain potatoes and mash with butter, milk, salt, pepper, and chopped chives until smooth and creamy.

8

Plate the chive mashed potatoes, place the sticky chicken thigh on top.

9

Arrange roasted tomatoes and broccolini leaning against the mash.

10

Sprinkle finely chopped spring onion over the dish before serving.