

SMOKED CHICKEN WITH FIGS, GOATS CHEESE & WALNUTS

Serves 6, as a light lunch or 8, as a starter

Ingredients

680g [Smoked Chicken Breasts](#)

6 Fresh Figs

Walnut halves

[Pants-ys-Gawn Welsh Goats Cheese](#), crumbled

18 – 20 Charlotte potatoes

2 Red Onions – peel and cut into wedges

[Apple Cider Jelly](#)

Green salad – peppery rocket and watercress is perfect

[Fino Olive Oil](#)

[Halen Môn Sea Salt](#)

Freshly ground black pepper



Drizzle the onion wedges and potatoes with [Fino Olive Oil](#) and roast until tender & season with [Halen Môn Sea Salt](#) and freshly ground black pepper.

Thinly slice the [Smoked Chicken](#) and quarter the figs.

Arrange the roasted vegetables, [Smoked Chicken](#) and figs on a large platter with the green salad, topped with walnuts and goats cheese, so that everyone can help themselves or arrange into individual bowls.

Serve the [Apple Cider Jelly](#) on the side. If you are short of time, serve simply with fresh granary bread instead of potatoes.

Enjoy!