

SMOKED CHICKEN, ARTICHOKE & CHERRY TOMATO BAKE

Serves 3

Ingredients

170g [Smoked Chicken Breast](#)

300ml Milk

290g jar of Artichoke hearts, sliced and
drained

250g Cherry Tomatoes on the vine

200g Plain Flour

200g Feta Cheese, crumbled

3 Free-range Eggs

2 Leeks, finely sliced

2 tbsp [Fino Olive Oil](#)

Fresh Dill, roughly chopped



Preheat the oven to 210C fan/gas mark 8. While it's heating, slice the leeks, tip them into a metal roasting tin along with the [Fino Olive Oil](#), mix well, then pop them into the oven to roast while you get on with the batter.

Put the flour into a bowl. Whisk the eggs and milk together, pour this over the flour and whisk until smooth, then stir in the crumbled feta cheese.

Cut the [Smoked Chicken Breast](#) into chunks.

Once the oven has come to temperature, remove the tin of leeks, give them a good stir, then pour the batter evenly over the top.

Scatter over the tomatoes, their vines, the [Smoked Chicken](#) and the artichokes, then return to the oven and cook for 25-30 minutes, until the bake is well risen and golden brown.

Sprinkle with the roughly chopped dill, serve with a fresh salad, baby potatoes and enjoy.