



## Chicken And Vine Tomato Bake With Risoni

**Servings:** 4

**Prep Time:** 10min

**Cook Time:** 45min

### Ingredients

- 2Tbs butter
- 1Tbs olive oil
- 6 pieces of chicken, seasoned
- 2Tbs olive oil
- 2 leeks, finely sliced
- 2 garlic cloves, crushed
- 1tsp dried rosemary
- 1cup risoni, well rinsed and dried
- 3cup chicken stock
- 700g vine tomatoes
- 1/2cup black olives, pitted
- Sea salt and black pepper
- Fresh parsley to garnish

### Directions

1. Preheat the oven to 190°C. In a large ovenproof pot, melt the butter and oil, add the chicken and brown well. Remove and wipe out pot. Add the oil, toss in the leeks, garlic and rosemary, and sauté until golden. Stir in the risoni, sauté for 30 seconds and add the stock. Top with the chicken, tomatoes and olives. Season well.
2. Cover the pot with a lid or foil and bake in the oven for 35 minutes. Remove the lid or foil and bake for another 10 minutes. Serve garnished with fresh parsley.