



BRINDISA  
KITCHENS

# Roast chicken thighs with butter beans



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## INGREDIENTS:

SERVES 4

½ jar Brindisa Navarrico Large Butter Beans

8 chicken thighs

1 large red pepper, chopped

1 red onion, finely sliced

1 garlic clove, minced

Small handful of chives, finely sliced

1 tsp chicken bouillon powder

Pinch of salt

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## METHOD:

1. Scorch the red pepper skins, scrape the skins away and thinly slice the peppers.
2. Season the chicken thighs with salt and pepper.
3. Pre heat the oven to 190 degrees.
4. Arrange the peppers, onions, and garlic over the bottom of an oven proof dish, season and then place the chicken thighs on top.
5. Place dish in the oven and cook for 30-40 minutes until the skin is crispy, then take the chicken thighs out of the dish and set aside.
6. Transfer everything else from the dish into a saucepan and reduce by 2/3.
7. Add the bouillon powder, chives and butter beans and warm through.
8. Add the bean mix back to an oven proof serving dish and place the thighs back on top.
9. Return to the oven for 10 minutes.
10. Sprinkle over remaining chives and serve.