Easiest ever Roasted Chicken and Tomatoes

(Adapted from Jamie Oliver)

- 6 Chicken thighs
- sea salt
- freshly ground black pepper
- 1 big bunch fresh basil (I skip this if I don't have fresh basil in my garden)
- 3 big handfuls cherry tomatoes
- 1 whole bulb garlic , broken into cloves. you can leave these in the skins for less prep work and then just pop out of the skins or discard when eating if you want
- olive oil

Preheat your oven to 180°C/350°F/gas 4. Season your chicken pieces all over with salt and pepper. Use more salt than you might expect. Put tomatoes, garlic and basil into glass baking dish. Then place chicken thighs skin side up into the pan and drizzle over some olive oil over the whole pan and salt the chicken skin. Place in the oven for 1-1½ hours until the chicken skin is crisp and the meat falls off the bone. You can cook at a higher temperature if you want your tomatoes to taste deeply roasted rather than just slightly roasted.

I serve with yams that have been peeled, sliced thin in the food processor, tossed with olive oil and salt, laid out on a roasting pan and roasted until they start to turn lightly brown and slightly crisp. These then soak up all of the juices to make for a delicious meal. For an easier meal, serve over wild rice.