

Aromatic Chicken and Lentils

The cinnamon makes this dish very special.

- 1 tbsp Mount Zero Extra Virgin Olive Oil
- 2 cups chopped leeks
- 2 cups cubed sweet potato
- 2 tomatoes, peeled and chopped
- 1 tbsp Herbes de Provence
- ½ cup dry white wine
- 2 tbsp tomato paste
- 2 tsp cinnamon
- 1½ cups Mount Zero French Green Lentils
- 3 cups chicken stock
- 1 chicken, skinned and cut up.

Preheat oven to 200C. Heat the oil in a large, heavy, ovenproof casserole. Sauté the leeks, potatoes, tomatoes and Herbes de Provence for 5 minutes. Stir in the wine, tomato paste, cinnamon, lentils and stock. Bury the chicken pieces with this mixture. Cover and bake 1½ hours or until the chicken is cooked and the lentils are tender.

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