

SPAGHETTI WITH BALSAMIC TOMATOES AND CHICKEN BREAST

Prep + cook time: 1 h 10 min **Serves:** 4

Ingredients

2 large skinless chicken breasts	2 cloves garlic, finely sliced
4 tbsp olive oil	1 small bunch basil, leaves only, sliced
600 g 4 cups cherry tomatoes, on the vine	salt
3 tbsp balsamic vinegar	freshly ground black pepper
400 g spaghetti	

1. Preheat the oven to 190°C (170° fan) | 375F | gas 5.
2. Rub the chicken breasts with 2 tbsp olive oil and season with plenty of salt and pepper. Place on one side of a large baking tray.
3. Toss the cherry tomatoes with 1 tbsp of the remaining olive oil as well as the balsamic vinegar and plenty of salt and pepper. Place next to the chicken breasts on the baking tray.
4. Roast the chicken and tomatoes for 30-40 minutes, turning the chicken breasts once, until they are cooked through and golden-brown, and the tomatoes are bursting and juicy.
5. Remove from the oven, cover loosely with aluminium foil, and set aside to rest.
 6. Cook the spaghetti in a large saucepan of salted, boiling water until 'al dente,' about 8-10 minutes.
 7. In the meantime, heat the remaining olive oil in a large saute pan. Add the garlic and saute for 30-40 seconds until golden.
 8. Add the cherry tomatoes to the pan and keep warm over a low heat, stirring from time to time.
 9. Drain the spaghetti when ready, reserving a small cup of the cooking liquid. Add the spaghetti to the pan and cook for a further 2-3 minutes, tossing occasionally to combine with the cherry tomatoes and garlic; add some of the reserved cooking water to prevent drying out. Season to taste with salt and pepper.
 10. Lift the spaghetti onto plates. Slice the chicken and present next to it before serving with a garnish of sliced basil on top.

