**Bacon-wrapped chicken with leeks, peas & basil**

**Serves** 4

**Ready in** 45 minutes

**Costs** £1.12 per serving

4 chicken leg quarters, skinned and cut into thighs and drumsticks

handful fresh basil

8 thin rashers smoked streaky bacon

1 tsp vegetable or sunflower oil

2 medium leeks, trimmed and sliced thickly at an angle

200ml/7fl oz chicken stock

200g/7oz frozen garden peas

**1** Season the chicken with black pepper, put one basil leaf on top of each piece, then wrap tightly with a rasher of bacon. Tuck the bacon into itself to stop it unraveling.

**2** Heat the oil in a large shallow casserole or frying pan. Add the chicken and fry for 5 minutes on each side until the bacon is golden. Remove to a plate.

**3** Add the leeks to the pan and soften in the bacon juices for 5 minutes. Return the chicken pieces, basil-side up, pour in the stock, then cover the pan and simmer for 25 minutes or until the chicken is tender.

**4** Tear half of the basil into the sauce, stir in the peas, then simmer for a few more minutes until the peas are tender and bright. Check the seasoning then scatter the rest of the basil over the dish. Serve with mashed potatoes or crusty bread.