

Ingredients

- 200g Perino tomatoes, halved
- 1 large red onion, cut into wedges
- 1 large red capsicum, seeded, thickly sliced
- 2 zucchini, halved lengthways, thickly sliced
- 2 tbsp olive oil
- 2 garlic cloves, crushed
- 1 lemon, rind finely grated, juiced
- 1 Coles RSPCA Approved Hot Roast Chicken, skin and bones removed, meat coarsely shredded
- 1/4 cup oregano leaves
- 80g marinated fetta, crumbled



Directions

Step 1

- Preheat oven to 200°C. Line 2 large baking trays with baking paper. Place tomato (200g Perino tomatoes, halved), onion(1 large red onion, cut into wedges) , capsicum(1 large red capsicum, seeded, thickly sliced) and zucchini (2 zucchini, halved lengthways, thickly sliced) in a large bowl.
- Add the oil(2 tbsp olive oil) , garlic (2 garlic cloves, crushed) and lemon rind (1 lemon, rind finely grated, juiced) .
- Season.
- Toss to combine.

Step 2

- Arrange tomato mixture on the lined trays.
- Bake for 20-25 mins or until vegetables are tender and light golden.

Step 3

- Place chicken (1 Coles RSPCA Approved Hot Roast Chicken, skin and bones removed, meat coarsely shredded) and tomato mixture in a large bowl. Drizzle with lemon juice. Sprinkle with oregano (1/4 cup oregano leaves) . Toss to combine. Top with fetta (80g marinated fetta, crumbled) and season with pepper.

