**Roast chicken with celeriac chips with tarragon dressing**

Serves 4

* 1 large celeriac (about 750g)
* 3 tbsp honey
* 4 tbsp olive oil
* 2 tbsp semolina flour or polenta
* 2 free-range chicken legs (thigh and drumstick)
* Olive oil
* A small bunch of fresh tarragon
* 1 tsp cider vinegar
* 1 lemon, zested and juiced
* Green salad, to serve
1. Heat the oven to 200°C/fan180°C/gas 6.
2. Peel and slice the celeriac into 3cm x 7cm chips
3. Toss in a bowl with the honey and 2 tbsp olive oil, then dust with the semolina flour or polenta and season well. Put in a large roasting tin.
4. Heat a frying pan to high. Rub the chicken legs with olive oil, season, and then fry skin-side down for 3 minutes or until golden. Add to the roasting tin skin-side up,
5. Roast in the oven for 40 minutes, tossing occasionally, or until the chicken is cooked through and the chips are golden and crisp.
6. Meanwhile, finely chop the tarragon; shake in a lidded jar with the cider vinegar, the lemon zest and juice and remaining olive oil. Drizzle the dressing over the chicken and chips, serve with a green salad.