

Chicken Thyme Lyonnaise



- 24 Green Gourmet chicken fillets
- 2 large onions - finely sliced
- 6 large potatoes - diced
- 4 tbsp vegetable oil
- 4 tsp lemon juice
- $\frac{2}{3}$ tsp dried thyme
- 2 tbsp butter
- Black pepper, salt, garlic granules

ingredients

cooking instructions

- ❁ Par-boil the potatoes for 6-8 mins, until slightly soft, cool then dice into cubes.
- ❁ Oil tin and place into pre-heated oven (180° C, gas 5) for 2-3 mins.
- ❁ Add the potatoes, stir and cook, uncovered, for 10 mins. Alternatively pan fry slowly for 5-10 mins, add the onions and cook for a further 10-15 mins until slightly golden.
- ❁ Place chicken on the bottom of a tin. Season with lemon juice, thyme, pepper and garlic granules. Cover with the onions and potatoes, add salt and fleck the butter on top.
- ❁ Cook with lid for 15-20 mins, then a further 15-20 mins, without lid, to brown off the potatoes.