

SICILIAN LEMON CHICKEN



Ingredients (10 persons)

- 1.5 kg Aviko Skin-on Wedges
- 2 cloves garlic, finely chopped
- fresh rosemary, finely chopped
- 1 kg bell peppers (variety of colours), sliced
- 1 lemon
- 10 chicken fillets
- 200 g flour
- 20 g butter
- 200 ml chicken stock
- 30 ml olive oil

Sicilian Lemon Chicken

Preparation

1. Combine the wedges with the garlic and olive oil and cook in combi-steamer for 20-25 minutes at 180°C.
2. Saute the bell peppers in a frying pan at medium heat for about 5 minutes.
3. Peel and juice the lemon.
4. Slice the chicken into 1cm thick strips, dust with flour and season to taste.
5. Heat some olive oil in a pan, fry the chicken and lemon peel at a medium heat, without browning the chicken.
6. Add the stock and lemon juice, simmer for 10 minutes.
7. Remove the lemon peel before serving.
8. Garnish the wedges with fresh rosemary and season to taste.

Tip

Caramelize thick slices of lemon in a hot pan for a great finishing touch.



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