



Quince Jam Chicken with Potatoes

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 potatoes
- black pepper
- 1/2 onion
- 1/2 chicken breast
- unsalted butter
- quince jam

Instructions

Super delicate an tasty, it's a finger lickin'! this serves an hungry guy:

preheat your oven at 180°C

put ovenproof paper in your tray, or do not if you have a nonstick tray.

Peel the potatoes and cut them in thin slices, about 1/2 cm thick and make a layer on bottom of the tray, add oil, sprinkle abundant ground black pepper and salt.

Cut the onion in thin slices and make another layer over the potatoes, cut the chicken breast in thin slices, about 1/2 cm thick and make the top layer, then cover each chicken piece with a very thin butter slice, add salt and pepper and put a teaspoon of jam over each piece.

Cook in the oven for about 40 minutes.

Serve hot, a cold beer goes well with it!
