



Brave Chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

- 500 gr chicken filet, diced
- 2 medium potatoes (nice ones!)
- 1 large tomato
- 1 clove of garlic
- salt
- rosemary
- olive oil

Instructions

1. Cut potatoes in half lengthwise. Do not peel! Boil for 10 minutes in salted water
2. Mix olive oil, rosemary, salt and garlic
3. Put olive oil in frying pan and set on medium high
4. Add chicken dices to the olive oil (the herbs will better cling to the chicken if the oil is already heated). After 2-3 minutes, stir.
5. Drain boiled potatoes and add to the pan. Bake them on one side first, then on the other.
6. Finally, cut tomato in small pieces and add to the pan
7. Put pan on medium heat and stir for another 10 minutes, allowing the tomatoes to fall apart.