

Chicken with potatoes

Tender chicken with crunchy potatoes and vegetables – the perfect combination for a main dish.



Main Dish

25 min

Total time

Easy

Difficulty

500

kcal / serving

Ingredients

- Ingredients:
- 100 g of chicken breast
- Half of a medium-sized potato
- 2 tablespoons of olive oil
- Your favorite mix of aromatic herbs
- Optional: mushrooms and other vegetables

Steps

- 1 Preheat the oven and set the temperature to 250°C.
- 2 Cut the potato into thin slices.
- 3 Place the potato slices in a roasting pan, add salt, pepper and the aromatic herbs and then coat with the olive oil.
- 4 Place the pan in the oven and leave to cook for 15 minutes, stirring occasionally.
- 5 Remove the pan from the oven, add the chicken and other vegetables, pour a bit of extra olive oil and bake for another 10 minutes.
- 6 Take the pan out and enjoy your meal!