



# THE ULTIMATE CHICKEN AND POTATOES

*\* Thanks to Jack Valorney for sharing the photo and recipe!*

4 small potatoes

1 onion

1 Tbsp. **The Ultimate Chicken Seasoning Blend**

4 Tbsp. olive oil divided

1 large chicken breast

1 Tomato, sliced

½ cup grated Mozzarella cheese

Sour cream/Parsley

Peel and chop potatoes and onions and put them in a microwave/oven proof casserole dish. Sprinkle ½ tablespoon **The Ultimate Chicken Seasoning Blend** over the top of the potatoes and onion. Add 2 tablespoon olive oil, mix well.

Microwave the potato and onion mixture until potatoes are a bit soft (12 minutes approximately). This will reduce the oven cooking time and the chicken will not dry out. Stir and set aside. Preheat oven to 350 °F.

Slice one large chicken breast in half. In a frypan on medium heat add 2 tablespoons olive oil. Add sliced chicken and sprinkle both sides with The Ultimate Chicken Seasoning Blend (about 2 teaspoons). Quick cook (2-3 minutes) just to set the seasoning and brown the chicken breast a bit. Place the chicken breast, on top of the potatoes and onion; place in the oven for 20 minutes. The last step is to sprinkle some mozzarella cheese over the top of the casserole. Place slices of tomato on top and a wee bit more mozzarella. Place casserole back in the oven for 10 minutes (check to make sure cure chicken has reached an internal temperature of 165°F before serving).

Before serving, place some parsley on top and let people add sour cream if they wish.

