

Spanish Style Chicken

Ingredients

- 4 Free Range Chicken Breasts, skin off
- 2 Tbsp. Wildings Spanish Style Spice Blend
- 1 small Onion, diced
- 2 Bacon Rashers, diced
- 300ml Cream
- 2 Tbsp. Olive Oil
- 2 Tbsp. White Wine

Method

Preheat oven to 180 °C.

Brush chicken with olive oil and lightly brown in a non-stick pan.

Remove and place in the oven on an oven tray for 20 minutes or until cooked.

Rest the chicken for a few minutes before serving.

While the chicken is cooking, sauté the diced onion and bacon in remaining oil for approximately 5 minutes. Deglaze the pan with the wine; add the cream and Spanish Style Spice Blend. Reduce the sauce until thickened. Serves Four.

Serving Suggestion

Place the chicken on mash and pour over the sauce. Also great over gnocchi or Pasta.

This recipe contains no preservatives, additives, M.S.G or gluten & is high in flavour and is very easy to prepare.