KIKKOMAN

Fondant Potatoes with Chicken

Total time **40 mins** **20 mins** preparation time **20 mins** cooking time

Nutritional facts (per portion):
2,749 kJ / 567 kcal

Fat: **37.5 g** Protein: **29 g**
Carbohydrates: **29 g**

INGREDIENTS

2 portion(s)

350 g	potatoes
200 g	chicken breast
1 tsp	pepper
0.5 tsp	salt
2 tbsp	rapeseed oil
4	garlic cloves, crushed
50 g	butter
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
2	sprigs of thyme
1	sprig of sage
100 ml	chicken stock
3	sage leaves
2 slices	of smoked bacon
1 tbsp	thyme leaves

PREPARATION

Step 1

350 g potatoes - **200 g** chicken breast - **1 tsp** pepper - **0.5 tsp** salt
Peel the potatoes and use a round cutter to shape them into uniform 3 cm thick cylinders.
Season the chicken breast with pepper and salt.

Step 2

2 tbsp rapeseed oil - **4** garlic cloves, crushed - **50 g** butter - **2 tbsp** Kikkoman Naturally Brewed Soy Sauce - **2** sprigs of thyme - **1** sprig of sage
Heat the oil in an ovenproof pan. Sear the potatoes and chicken on both sides until golden. Add the crushed garlic, butter, Kikkoman Soy Sauce and herbs (thyme and sage). Heat for 2 minutes, basting the chicken and potatoes with the butter and scraping the flavourful pieces from the bottom of the pan.

Step 3

100 ml chicken stock - **3** sage leaves - **2 slices** of smoked bacon - **1 tbsp** thyme leaves
Pour the stock into the pan and stir. Place the three sage leaves and bacon on the chicken breast. Put the dish into a preheated oven at 200 °C and bake for 20 minutes.
Garnish with the fresh thyme leaves and drizzle with the remaining sauce from the pan.