



AUNTY SHARON'S CHICKEN!

INGREDIENTS

- 4 normal or diced chicken breasts
- 1 jar of sun-dried tomatoes
- 400ml double cream
- 2 lemons
- Tarragon
- Paprika
- Mild chilli powder

METHOD

Dice the chicken breasts - if not opted for a lazy pre-diced option

Drain the sun-dried tomatoes and cut in half

Marinate the chicken with the juice of the 2 lemons and a heavy covering of tarragon

Cook the marinated chicken on a low heat in a shallow pan, as you start add a generous portion of paprika and a dusting of mild chilli powder.

After 10 minutes, add the sun-dried tomatoes. When the chicken is cooked through add the double cream, season generously with paprika and a little chilli powder until the sauce is a peach colour, bring to the boil and serve.

Thank you to Mr Braham for sharing this recipe from his Aunty in-law.