

CLASSIC VEGAN LEMON CHICKEN-STYLE BREAST

INGREDIENTS

2 Garden Gourmet Sensational Chicken-Style Breast

300g green beans

500g baby potatoes

1 lemon

Olive oil

Salt and pepper

 2 SERVINGS

 35 MIN

 EASY

Want a classical vegan chicken-style recipe? Don't look further! We have what you need ; with your Classical Vegan Lemon Chicken-Style Breast with green beans and roasted potatoes, your taste buds will thank you!

PREPARATION

1. Preheat the oven

Preheat the oven to 200°C.

2. Roast the potatoes

Wash and halve the potatoes, drizzle with olive oil and sprinkle with salt and pepper. Spread them on a baking tray or large oven dish and roast them in the oven for approx. 25 minutes until done and crispy brown. Toss them occasionally.

3. Prepare the green beans

Trim the beans and cook them in plenty of boiling water for about 5 minutes. Drain them, sprinkle with olive oil and some salt and pepper and keep them warm with the lid on the pan

4. Cook the Chicken-Style Breasts

Cook the Chicken-Style Breasts in the frying pan according to the instructions on pack and add slices of lemon while baking.

Bake them and spoon the cooking liquid over the Chicken-Style Breasts.

5. Plate up and enjoy

Serve the 'lemon Chicken-Style Breasts with the potatoes, beans and fried lemon slices.

**CHECK OUT MORE RECIPES AT
GARDENGOURMET.COM**