

INGREDIENTS

2 packs Garden Gourmet Sensational Chicken-Style Breast

3 large bell peppers (red, yellow, green)

150g cherry tomatoes

2 red onions

600g baby potatoes

1 small bunch of parsley

Piri Piri spices

Salt and pepper

 4 SERVINGS

 40 MIN

 EASY

What is better than a traybake with vegetables and Chicken-Style Breasts for an easy recipe with a vegan twist?

PREPARATION

1. Preheat the oven

Preheat the oven to 200°C and put on a pan of water to boil the potatoes

2. Marinate the Chicken-Style Breast and cook potatoes

Drizzle the Chicken-Style Breasts with olive oil and rub with the piri piri spices. Halve the potatoes and halve the potatoes and cook for about 4 minutes.

3. Prepare the veggies

Cut the peppers into strips (not too thin). Peel the onions and cut them into wedges, arrange everything, except the Chicken-Style Breasts, and tomatoes on the baking tray and drizzle with olive oil and sprinkle with salt and pepper and lightly with piri piri seasoning.

4. Roast the traybake

Roast the vegetables and potatoes for about 30 minutes until done and colored. After 10 minutes of baking time, place the Chicken-Style Breasts and tomatoes between the other vegetables on the baking tray and continue to cook. Garnish with coarsely chopped parsley.

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