



EUNICE POWER'S PAN-FRIED CHICKEN



By Irish Yogurts Clonakilty

Pan Fried Chicken

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Method

- Heat oil on a non stick frying pan. Add the chicken and fry for 5 minutes each side until it takes on a golden colour and is almost cooked through.
- Half the cherry tomatoes and add to the pan, stirring for a minute or two until they begin to soften.
- Add the pesto and creme fraiche and stir until it makes a sauce.
- Scatter basil leaves on top and serve with rice and tenderstem broccoli on the side.

Ingredients

- 1 tbsp Olive Oil
- 4 medium sized chicken fillets, each one cut in two
- 200g cherry tomatoes
- 3 tablespoons of good quality pesto
- 3 tbsp [Irish Yogurts Clonakilty Half Fat Crème fraîche](#)
- Fresh basil

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