



CHEF EUNICE POWERS CHICKEN WITH ROAST CHERRY TOMATO



By Irish Yogurts Clonakilty

Chicken with roast cherry tomato and a creme fraich sauce

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Method

- Preheat the oven to 180°C
- Heat the olive oil in an oven proof frying pan. When the oil is hot, add the chicken fillets. Cook until golden.
- 2 minutes on each side then place string of vine tomatoes on each fillet. Season and bake in a pre-heated oven for 15-20 minutes
- When the chicken is cooked divide between 4 warm plates. Add the [Irish Yogurts Clonakilty Half Fat Crème Fraîche](#) honey and mustard to the pan and simmer for one minute
- Spoon the sauce over each chicken fillet and sprinkle with tarragon to season

Ingredients

- 4 chicken fillets
- 4 strings of vine cherry tomatoes
- 250g of [Irish Yogurts Clonakilty Half Fat Crème Fraîche](#)
- 1 dessert spoon of wholegrain mustard
- 1 dessert spoon of honey
- 1 tsp of finely chopped tarragon



- Glug of olive oil
- Salt & Pepper

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