

Chicken With Potato Cakes



Serves: 4



Cooking Time 20 minutes



Level: Capable



INGREDIENTS

135g btl Always Fresh Fusions Red Pepper or Tomato Tapenade

4 chicken breast fillets

1kg Golden Delight potatoes, washed, peeled, coarsely grated (see note)

Olive oil, for shallow-frying

100g mixed salad leaves

PREPARATION

1. Place the tapenade in a bowl. Add the chicken and turn to coat.

2. Place the potato in a large bowl. Season with salt and pepper. Add enough oil to a frying pan to come 5mm up the side. Heat over medium heat. Add four 1/3-cup portions of potato and flatten slightly. Cook for 2-3 minutes each side or until crisp and golden. Transfer to a plate lined with paper towel. Repeat, in 2 more batches, with the remaining mixture.

3. Meanwhile, preheat grill on high. Cook chicken for 3-4 minutes each side or until cooked. Thickly slice.

4. Serve with potato cakes and salad.