

Honey-chicken with lemon pepper and lukewarm potato

Ingredients for 4 people.

- 4 chicken filets
- 1 dl honey
- 1dl fresh lemon juice
- 1 tsp mixed pepper sorts
- 2 dl chicken bullion (from a cube)
- 2 dl crème fraiche French herbs (a normal would be just fine)
- 4 – 6 potatoes not too boiled and sliced thick
- 1 red onion (sliced thin)
- 1 bunch of chive (cut) (Schnittlauch, Gräslök)

Fry the chicken filets quickly on both sides just to get some colour. Put them into 175° C warm oven and bake app.8 min. In the mean time cook the pepper with the honey and the lemon juice until half of the liquid remains. Put the honey mixture with a brush on top of the filets and bake them another 8 min. Cook the chicken bullion and mix it well with the crème fraiche. Put the potato slices, red onion and the chive to warm up in the sauce.

Bon Apetit !