



Food image courtesy of delish.com

### Ingredients

- 1 tablespoon olive oil
- 1 tablespoon butter
- 4 boneless skinless chicken breasts
- Salt and freshly ground black pepper to taste
- 2 tablespoons chicken broth
- 3 cloves garlic, minced
- 2 tablespoons fresh thyme leaves
- 4 red potatoes, thinly sliced into rounds
- ¼ cup lemon juice
- 1 large lemon, halved and thinly sliced



### Preparation Method

1. Light your **Envirofit SuperSaver Charcoal Jiko** using little charcoal.
2. In a large skillet over medium heat (by slightly closing the **SuperSaver** air regulator), heat pan. Add oil and butter. Add chicken and season with salt and pepper. Cook until deeply golden, 7 to 8 minutes per side. Transfer to a plate.
3. Add chicken broth to skillet and deglaze pan, scraping up any brown bits with the bottom of a wooden spoon. Add garlic and thyme to skillet and cook until fragrant, 2 minutes. Add potatoes and season with salt and pepper. Cover and cook 8 minutes.
4. Add lemon juice and lemon slices and stir to completely combine. Simmer 2 minutes.
5. Return chicken (and any accumulated juices) to pan and coat in sauce. Simmer 3 to 5 minutes more.
6. Garnish with thyme and serve with pan sauce.
7. Serve to your family and see them enjoy and want more!

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