



Oven Baked Chicken Dinner

This recipe will make everyone happy, we suggest that you make enough of it, as you should expect the requests for seconds.

Ingredients

Number of persons: 4-6



Preparation

Preparation time: 1 h

Energetic value: 514 kcal / 2149 kJ

1. Sprinkle the chicken pieces with a tablespoon of **Vegeta Delight stock** and let stand in a cool place for about 30 minutes.
2. Prepare potatoes, apples and onion and place them in an oven proof tray and sprinkle with the tablespoon of **Vegeta Delight stock**.
3. Heat up a little olive oil in a pan and fry the marinated chicken pieces briefly. Place them in a dish over the vegetables and apples. Cover with water, add the rest of oil and cover with aluminium foil. Cook in the preheated oven at 200° C for 40 minutes.
4. Remove the foil, add wine and cook for another 5 minutes uncovered.
5. Stir through the cooked potatoes, apples and onion, cut in to smaller pieces and serve with the chicken.

Serving

Serve this dish with green salad.

Tip

Sour green apples (Granny Smith) are best to use in this recipe.

My notes

