



Baked Chicken with Apple

Serves 2

INGREDIENTS

2 chicken breasts
1 red onions, peeled and sliced
1 red-skinned eating apples, cored and cut into wedges
75ml double cream
75ml cider
250ml **Karimix Chicken Stock** *
2 sprigs fresh sage
15g parsley, freshly chopped
1 tbp olive oil
Salt and pepper

*Dilute **Karimix Chicken Stock** * concentrate to required amount

METHOD

1. Heat the oil and add the chicken skin side down. Cook quickly until golden brown and put on a plate.
2. Add the onions and fry for 3-4 minutes until starting to soften. Add the sage, apples, cider and **Karimix Chicken Stock**.
3. Season well, add the chicken, skin side up, bring to the boil, cover and simmer gently until the chicken is completely cooked, about 15-20 minutes.
4. Stir in the cream and heat through.
5. Stir in the parsley and serve with mustard mashed potatoes and a green vegetable.