

## Chicken Breasts with Bacon & Peppers

4 boned chicken breasts  
Salt and freshly ground black pepper  
1 tbsp oil  
100g (4 oz) smoked bacon  
1 onion  
2 large peppers of different colours  
2 tbsp tomato purée  
1 tsp dried marjoram  
4 large potatoes, peeled and cubed  
400 ml (14 fl oz) chicken stock  
1 tbsp of plain flour  
3 tbsp water  
2 tbsp freshly chopped parsley

Tenderise chicken breasts lightly, season and brown on both sides in hot oil in the Remoska. Remove and keep warm. Cube the bacon, add to the pan and leave to brown. Add the chopped onion, the peppers cut into strips and fry briefly. Stir in tomato purée, marjoram, potatoes, add the stock, season to taste and leave to cook. When potatoes are almost tender, return the chicken breasts to the Remoska and continue cooking.

When potatoes and meat are tender, approx 30 minutes, remove the chicken breasts and thicken sauce with a tablespoon of flour mixed with water, add parsley and simmer until the sauce thickens.