

Rosemary Chicken



Ingredients:

½	kg	Potatoes, cut into wedges
2		Scallions, cut thinly on a diagonal
3	T	Olive Oil
		Salt and Black Pepper to taste

4	lg	Chicken Breasts (250 gm each), boneless, skin on
		Salt and Black Pepper to taste
4	T	Butter
2	T	Olive Oil
1	T	Rosemary, chopped
1	cup	<i>Nana</i> Pasta Sauce (Traditional)

1	T	Parsley, chopped



Preheat the oven to 175°C. Sprinkle the chicken with salt and black pepper, and allow it to marinate while you prepare the potatoes. Cut each potato into 6 lengthwise wedges.

In a large baking dish or casserole, toss the potatoes and scallions with 3-tablespoons of olive oil; season with salt and pepper to taste. Cover and bake at 180°C for 15-minutes.

Meanwhile, melt 1-tablespoon butter and 1-tablespoon of olive oil in a 9-inch heavy skillet. Over medium-high heat, brown the chicken breasts, two at a time, and then set them aside on warm plate.

When the 15-minutes for the potatoes are up, remove the baking dish from the oven. Lay the chicken breasts, skin-side up, over the potatoes. Smear the remaining butter over the chicken, and then sprinkle with the rosemary. Drizzle *Nana* Pasta Sauce (Traditional) over everything.

Cover and bake for 15- to 20-minutes, or until the chicken is fully cooked. Remove from the oven, and allow the chicken to rest for 5-minutes before serving.

Garnish with the chopped parsley, and serve with a green salad and crusty Italian (or French) bread.

Serves 4

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For best results always use *Nana* Pasta Sauce.