KIKKOMAN

Potato fondant with chicken

Total time **40 mins** **20 mins** preparation time **20 mins** cooking time

Nutritional facts (per portion):
2,749 kJ / 567 kcal

Fat: **37.5 g** Protein: **29 g**
Carbohydrates: **29 g**

INGREDIENTS

2 portion(s)

350 g	potatoes
200 g	chicken breast
1 tsp	pepper
0.5 tsp	salt
2 tbsp	rapeseed oil
4	garlic cloves, crushed
50 g	butter
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
2	sprigs of thyme
1	sprig of sage
100 ml	chicken stock
3	sage leaves
2 slices	of smoked bacon
1 tbsp	thyme leaves

PREPARATION

Step 1

350 g potatoes - **200 g** chicken breast - **1 tsp** pepper - **0.5 tsp** salt
Peel the potatoes and use a round cutter to shape them into uniform 3 cm thick cylinders.
Season the chicken breast with pepper and salt.

Step 2

2 tbsp rapeseed oil - **4** garlic cloves, crushed - **50 g** butter - **2 tbsp** Kikkoman Naturally Brewed Soy Sauce - **2** sprigs of thyme - **1** sprig of sage
Heat the oil in a pan. Sear the potatoes and chicken on both sides until golden. Add the crushed garlic, butter, Kikkoman Soy Sauce and herbs (thyme and sage). Heat for 2 minutes, basting the chicken and potatoes with the sauce and scraping the flavourful pieces from the bottom of the pan.

Step 3

100 ml chicken stock - **3** sage leaves - **2 slices** of smoked bacon - **1 tbsp** thyme leaves
Pour the stock into the pan and stir. Place the three sage leaves and bacon on the chicken breast. Put the dish into a preheated oven at 200 °C and bake for 20 minutes.
Garnish with the fresh thyme leaves and drizzle with the remaining sauce from the pan.