



## Spicy Chicken:

### Ingredients:

2 Grilled Chicken Breasts

3/4 c. Chicken Stock

1/4 c. Olive Oil

1/4 lb. Baby Yukon Gold Potatoes

1 1/2 oz. Rosemary

1 1/2 oz. Thyme

3 Hot Cherry Peppers

1 Cubano Pepper

1/2 Yellow Onion

2 1/2 oz. Italian Parsley

3 Garlic Cloves

In a pan, add half of the olive oil and the vegetables and sauté for 2-3 minutes. Add grilled chicken to the pan along with the chicken stock. Cover and simmer on low heat for 45 minutes. Add rosemary and parsley, cook 1 minute and serve.

*(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)*

