



## **Chicken with Lentils**

### **Ingredients:**

4 boneless/skinless chicken thighs  
8 ounces cooked lentils  
3 ounces white onion (diced)  
4 ounces baby Yukon gold potatoes (sliced)  
4 ounces chicken stock  
3 ounces extra virgin olive oil  
2 ounces Italian parsley (chopped)

### **Directions:**

Heat up olive oil in sauté pan. Add chicken, and brown on all sides.  
Remove chicken from pan. Add potatoes and white onions to remaining oil.  
Sauté for 1-2 minutes. Add chicken stock and bring to a boil. Put chicken back in.  
Let simmer for 10 – 15 minutes.  
Add lentils and parsley.

Bon appetite!

