

## INGREDIENTS

2 packs Garden Gourmet Sensational Chicken-Style Breast

3 large bell peppers (red, yellow, green)

150g cherry tomatoes

2 red onions

600g baby potatoes

1 small bunch of parsley

Piri Piri spices

Salt and pepper

 4 SERVINGS

 40 MIN

 EASY

What is better than a traybake with vegetables and Chicken-Style Breasts for an easy recipe with a vegan twist?

## PREPARATION

### 1. Preheat the oven

Preheat the oven to 200°C and put on a pan of water to boil the potatoes

### 2. Marinate the Chicken-Style Breast and cook potatoes

Drizzle the Chicken-Style Breasts with olive oil and rub with the piri piri spices. Halve the potatoes and halve the potatoes and cook for about 4 minutes.

### 3. Prepare the veggies

Cut the peppers into strips (not too thin). Peel the onions and cut them into wedges, arrange everything, except the Chicken-Style Breasts, and tomatoes on the baking tray and drizzle with olive oil and sprinkle with salt and pepper and lightly with piri piri seasoning.

### 4. Roast the traybake

Roast the vegetables and potatoes for about 30 minutes until done and colored. After 10 minutes of baking time, place the Chicken-Style Breasts and tomatoes between the other vegetables on the baking tray and continue to cook. Garnish with coarsely chopped parsley.

**CHECK OUT MORE RECIPES AT  
GARDENGOURMET.COM**