

# My Smoked Sweet Paprika Chicken with Grapes and Kipfler Potatoes



## Ingredients

Organic garlic x 16 cloves  
Kipfler potatoes x 6  
Green grapes x 2 bunch  
Spanish onion x 1 cut in quarters  
1/4 cup Brookfarm Lemon myrtle macadamia oil available from Bent on Food  
Chicken x 4 breasts or thighs  
Smoked Sweet Paprika - enough to coat chicken - Herbies available from Bent on Food  
Verjuice x 1/8 cup

## Method

Rub smoked sweet paprika into chicken and set aside for at least 1/2 an hour

Whilst chicken is aside, roast garlic cloves in oven

Slice kipfler potatoes

Heat lemon myrtle oil in pan, add chicken and brown each side, then add onions and potatoes, and then grapes.

Transfer all to a non stick baking pan with garlic and add a touch of verjuice and salt and pepper.

Cook on high until potatoes are crisp and chicken is fully cooked. (about 20 minutes)

Serve with broccolini recipe from this site.