



We had half a cooked Chicken and as we are trying to do a recipe from around the world for £4 or less and ?C? is the next letter.....

Ingredients:-

Croatian Skillet Chicken

½ a cooked Chicken, cut into cubes
1 Bell pepper, sliced
1 Onion, sliced
A handful of Button Mushrooms, halved
4 Cloves on Garlic, grated
1 tbsp dried Thyme
1 tsp Smoked Paprika
4 tbsp Butter / Margarine
Salt & Pepper

Ingredients:-

Chard, Potatoes & Garlic (Blitva)

3 medium Potatoes, peeled and cut into chunks
Olive Oil
5 cloves of Garlic, thinly sliced
1 big bunch Swiss Chard, sliced

Method:-

Croatian Skillet Chicken

Place a large frying pan or wok over medium-high heat. Once hot, char the bell peppers until lightly blistered. Remove the peppers and set aside.

Add the butter, onions, and garlic and Sauté

Add the chicken, mushrooms, thyme, smoked paprika, salt, and Pepper. Sauté, stirring occasionally, until the chicken is heated through.

Add the blistered peppers back into the skillet. Taste, then add salt and pepper to taste.

Method:-

Chard, Potatoes & Garlic (Blitva)

Boil the potatoes in salted water until tender, about 6 minutes. Drain and set aside.

Combine olive oil and garlic in a large pot and place over medium-high heat. After about 2 minutes, the garlic should be soft (but not yet browned) and the oil should be very fragrant. Add the potatoes and cook, stirring a couple of times, until the potatoes start to turn golden around the edges, 5-7 minutes.

Add half of the Swiss chard, sprinkle with Salt, and toss with the potatoes. Add the remaining chard, season with salt, toss. Cook until the greens have wilted, 3-4 minutes. Taste. Season with additional salt, if needed, and freshly ground black pepper.

Note:- This was very tasty. But we did find it very greasy and the amount of Garlic was overpowering. We had ours in a giant bread bun, but even than didn't soak up the oil.