

Green King Beer with Food week recipes

Marinated chicken breast, served on a warm salad of sautéed potatoes, runner beans, herb leaves and red cabbage.

Ingredients

Chicken Breast
Runner Beans
New potatoes
Rocket leaves
Chard leaves
Red Cabbage

Marinade

Honey
Brown Sugar
Raisin
Cinnamon
Orange rein
Old Speckled Hen Beer

Method

- Add all the marinating ingredients into a bowl and add the chicken breast. Marinate for 24hrs.
- Place the chicken breast on a baking tray and roast in a high oven.
- Blanch the new potatoes and runner beans, and finely slice the red cabbage.
- Sautee the vegetables then place into a bowl with the herb leaves and mix all together, and plate to serve.
- After reducing the marinade let it simmer.
- Take out the chicken breast, and slice into three, place on top of the salad and drizzle with jus, then serve.

Recipes to follow Goats cheese tart and chocolate orange pecan tart.