



MOROCCAN CHICKEN

Ingredients:

- 4 Chicken breasts or Maryland pieces
- 1 jar of *The Berry Farm Spicy Moroccan Chutney*
- 1 can of quality Roma tomatoes, chopped
- Flour for dusting
- Olive oil for drizzling

Directions:

1. Lightly dust 4 chicken breasts with flour.
2. Place in a baking tray, drizzle with olive oil, bake until lightly browned in oven.
3. In a bowl mix 1/2 a jar of *The Berry Farm Spicy Moroccan Chutney* and 1 can of quality Roma tomatoes.
Pour over chicken and cook in a moderate oven for 1 hour (3/4 hour for chicken breasts) until cooked.
4. Served with coriander and lashings of extra virgin olive oil.

