

## Spanish Chicken

**Serves:** 2

**Prep time:** 10 minutes

**Cook time:** 15 minutes



3 serves per portion

### Ingredients

1 teaspoon smoked paprika  
1 teaspoon harissa paste  
2 garlic cloves, thinly sliced  
1 tablespoon lemon juice  
4 chicken tenderloins  
1 tablespoon olive oil  
½ cup green beans, chopped  
400g can cannellini beans, drained and rinsed  
1 small zucchini, sliced  
¼ cup green olives, pitted and halved  
400g can cherry tomatoes or chopped tomato  
Chopped parsley to serve

### Method

COMBINE the paprika, harissa, garlic and lemon juice in a bowl then add the chicken tenderloins and toss to coat.

HEAT a large frypan over medium heat and add oil once hot. Add the chicken and cook for 2 minutes each side or until browned.

ADD remaining ingredients (except parsley) and simmer for 10 minutes or until the vegetables are just tender.

DIVIDE chicken and vegetables among two serving plates and top with chopped parsley.



Everyday Food

*Recipe courtesy of the Country Kitchens team*