

Chicken Boursin with asparagus, carrots and new potatoes

20 minutes

Serves 4

Ingredients

4 chicken breasts
1 tablespoon Rapeseed or olive oil
1 pack of Boursin cheese
A splash of cream
Seasoning

Method

Chop the chicken into bite size pieces.

Fry the chicken in a frying pan.

When cooked through add the Boursin cheese in quarters.

If the sauce looks a bit thick, thin it out with some single cream.

Let it bubble away for a bit.

Season and serve with freshly cooked vegetables and new potatoes.