



Simple Smoked Chicken Stovies

INGREDIENTS (Serves 4)

Oil for frying
½ red onion, diced
½ green pepper, diced
100g smoked chicken
750g potatoes, boiled and chopped
100ml chicken stock
Salt and pepper to season
Chopped parsley to garnish

METHOD

- Heat the oil in a pan and gently fry the onions until soft. Add the green pepper and cook for a further minute before adding the smoked chicken and potatoes.
- Stir continuously until the potatoes start to lightly brown then add the stock, season well and reduce to a slow simmer. Cook for a further ten minutes until all the liquid has been absorbed and serve with plenty of chopped parsley.



Rannoch Smokery is a dedicated meat and game smoker, passionate about quality and producing the best smoked meats in the country from the hills surrounding Kinloch Rannoch in Scotland. To date our products have accumulated 18 Great Taste Awards from the Guild of Fine Food Retailers, which is the seal of real quality in speciality food and drink.

To find out more about our range of products and source some fantastic recipes log on to www.rannochsmokery.co.uk.