

CHICKEN SUPREME BY MARWAN SOUEID

Ingredients (For 4 people)

- 4 supremes of Swiss chicken
- Olive oil
- Salt
- For the marinade:
 - 4 tomatoes
 - 50 g tomato concentrate
 - Juice of 4 lemons
 - 1 dl olive oil
 - 1 white onion
 - 5 cloves of garlic
 - 1 tbsp ground cumin
 - 1 tbsp mild paprika
 - 1 tbsp white pepper

Preparation:

Combine all the ingredients of the marinade. Coat the chicken supremes with the mixture. Chill to reserve for 6 hours.

Pour the olive oil into a frying pan and sear the chicken on all sides until golden brown. Salt and return to the marinade. Bake at 150°C for 45 minutes. Regularly verify the cooking process and baste with marinade from time to time.

Serve hot with the side dish of your choice.

