

CREAMY THYME AND LIME CHICKEN



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8 chicken pieces, bone intact
fresh thyme
50 ml fresh lime juice
150 ml fresh cream
oil for browning chicken
pinch of Maldon sea salt

Heat a heavy based pan and pour just enough oil to spread over the bottom. Fry the skin side of chicken pieces until golden brown then sprinkle with salt and turn over. Once the other side is also browned, pour the lime juice over and add the fresh thyme to the pan. Put lid on and simmer until the chicken is cooked. Pour the fresh cream over and turn the heat up a bit until the cream starts bubbling. Check seasoning and serve with rice or boiled potatoes.

Recipe and photo: Elsie Templeton