

Ingredients



- 500g potatoes, unpeeled and cut into small cubes.
 - 1 tbsp vegetable oil.
 - 1 onion, chopped.
 - 2 peppers, sliced.
 - 200g chicken, diced.
 - 1 garlic clove, crushed.
 - 1–2 tsp paprika.
 - 1/2–1 tsp dried thyme.
 - Salt and pepper, to season.
 - Fried egg, to serve.

Method

- 1.** In a large saucepan, add the potatoes and cover with cold water.
- 2.** Bring to the boil until they're just cooked, about 10 minutes and drain.
- 3.** Heat the oil in a pan over a medium heat. Add the chicken and fry until sealed about 5 minutes. Add the onion and fry until softened. This will take about 5 minutes.
- 4.** Add in the peppers and fry for another 5 minutes.
- 5.** Stir in the cooked potatoes and cook for another 5 minutes until they start to brown.
- 6.** Add the garlic and stir, then sprinkle in the paprika, thyme, salt and pepper, and give it a good mix so it's all combined.
- 7.** Serve hot with a fried egg (though it's really good on its own too).