



# 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.