

Baked Chicken with Peach

(水蜜桃焗雞)

[Serving: 2]

Ingredients:

Chicken thigh meat	2 pieces
Canned peaches	2 pieces
Onion	1/2
Button mushrooms	4 pieces
Green & red bell pepper	1/4 (each)
Oil	1 tbsp

Seasoning:

Salt	1/4 tsp
Chicken powder	1-2 tsp
Pepper	a few shakes

Method:

1. Preheat oven to 200°C.
2. Wash and dry chicken thigh meat. Cut into pieces and season.
3. Remove the skin of onion. Slice the onion, button mushrooms and peaches.
4. Heat 1 tbsp oil, stir-fry the chicken pieces until the surface turns light brown. Add in onion and button mushrooms, stir-fry for a while. Turn off heat and stir in peaches.
5. Put the mixture into a heatproof dish.
6. Bake for 15 minutes. Serve hot.