

PELZMANN'S STYRIAN CHICKEN WITH SAVOY CABBAGE, POTATOES AND MUSHROOMS

600 g chicken breast fillet
500 g small potatoes
1 red bell pepper
300 g oyster mushrooms
100 g scallions
400 g Savoy cabbage, cleaned and without stalk
Salt, coarsely ground pepper, olive oil
Pelzmann's pumpkin seed oil



Cut the cabbage into 2 cm wide diamond shapes and blanch in salted water, then chill in ice water. Boil potatoes in salt water, allow to cool and peel. Cut not too deeply at approx. 2 mm distances.

Cut chicken breast into fingers, season with salt and pepper and brown in olive oil on all sides. Remove from the pan and brown potatoes in remaining oil. Add coarsely chopped mushrooms and brown as well.

Return chicken breast fingers to the pan. Slice the bell pepper and add as well. Finally add the scallions cut in rings and the cabbage, season with salt and pepper. Finish off with a generous dash of Pelzmann's pumpkin seed oil before serving.