Rosemary Chicken

Ingredients

700gm Chicken (Cut into Strips)

4 Large Sprigs of Rosemary

125ml White Wine Vinegar

Vegetable Oil (enough for the Frying Pan)

15gm Salt

* **Gather ingredients and read through recipe.**
* **Wash and fine dice the Rosemary**
* **Cut the chicken into strips.**
* **Place the Chicken & Paste into a bowl and massage the Rosemary and Vinegar into the chicken.**
* **Let the Chicken rest for 20 Minutes at room temperature.**
* **Preheat a Frying pan.**
* **Add the salt and mix to distribute evenly through the Chicken just before cooking.**
* **Add a generous amount of vegetable oil into the pan and carefully place the Chicken into the pan and cook, turning the pieces to colour evenly.**