

Dutch Oven Chicken Breast Dinner Recipe

Required:	
Ingredients:	8 chicken breasts 1 cup flour 1 Tbs. poultry seasoning 4 potatoes 4 carrots
Notes:	Main course
Instructions:	<p>Cut potatoes and carrots into 1/2 inch chunks.</p> <p>Put 1/2 inch of oil in Dutch oven and place on coals.</p> <p>Mix flour and seasonings in plastic bag. Place 1 chicken breast in bag and shake. Repeat for each breast. Put potato chunks in bag and shake.</p> <p>When oil is hot, add chicken and cook until completely browned. Drain excess oil from pot. Add approximately 1/4 inch of water. Place potatoes and vegetables over chicken.</p> <p>Cook covered for 1 hour or until chicken is tender. Check periodically to ensure there is always a small amount of water in the bottom.</p>