

## **Teriyaki Chicken with Cheesy Potatoes**

**Teriyaki Chicken:** Marinating overnight is best. Put chicken thighs in a plastic bag or container and pour in the teriyaki marinade (Container A). Chicken needs to marinate for at least 2 hours.

1. Take chicken out of the marinade and Sprinkle chicken thighs with salt and pepper.
2. Add 1 Tablespoon of olive oil to a large skillet.
3. Saute the chicken on medium low for 4 minutes, then turn the thighs and saute them on the other side for 4-5 minutes.

\*Make sure they are cooked through.

### **Potatoes**

Wash potatoes and thinly slice them and pat them dry with a paper towel.

Add some olive oil to a skillet and heat it to medium/high.

Add the skillet and sprinkle them with salt and pepper.

Saute the potatoes 4 minutes on medium heat, then turn them all over. Cook for another 4 minutes and turn them over. They will be done when they start to brown and are tender.

Turn heat down to low. Add the cheese and kale (Container B). Stir continuously for 2 minutes.

Remove from heat.

### **Plate**

Place 2 pieces of chicken on a plate and add some cheesy potatoes. Enjoy!!