Southern Chicken and Okra (35 minutes)  
Servings: 4

**Ingredients:**
1 lb. red potatoes, largely diced  
2 (6-oz) chicken breasts, boneless, skinless, largely diced  
3 Tbsp olive oil  
½ white onion, diced  
½ green bell pepper, diced  
½ cup water  
2 cloves garlic, minced  
1 cup grape tomatoes, halved  
½ cup fresh or frozen cut okra, chopped (thawed, if frozen)  
½ tsp dried thyme  
2 dried bay leaves

**Preparation:**
1. Place potatoes in a pot & cover with water. Bring to boil & cook 15-20 minutes.  
2. In a large skillet, heat 1 Tbsp of oil on medium-high. Add chicken & sear for 4 minutes per side or until lightly browned. Transfer to a plate. Set aside.  
4. Reduce heat to medium-low. Add ½ cup water, tomatoes, okra, thyme and bay leaves. Cover & simmer for 10 minutes or until okra is tender.  
5. Remove from heat. A remaining 1 Tbsp. olive oil. Add chicken & potatoes to skillet. Cover & let stand for 5 minutes to absorb flavors.