



Serves 4



Main course



20 min



30 min

Ingredients

- 4 chicken thighs
- 150g quark
- 80g Gruyère AOP in small cubes
- 1 lemon
- Salt and pepper



Preparation

Preheat the oven to 200 °C.

Roast the chicken thighs in the oven for 30 minutes.

To make the sauce, combine the quark, Gruyère AOP and lemon zest.

Enjoy the chicken with the sauce!

Tip: To make this meal even more delicious, add seasonal vegetables to the oven half-way through the cooking time. Serve alongside the chicken.