

Date Prepared

# CREAMY CHICKEN BAKE



GEORGES RIVER  
LIFE CARE



## NUTRITIONAL INFORMATION

### Serves 6

Energy	2734kJ
Fat saturated	19.20g
Fat Total	39.60g
Carbohydrate	30.40g
Dietary Fibre	5.20g
Protein	38.80g

## FREEZING INFORMATION

To freeze: cool, freeze in foil tray for up to 1 month

To thaw: thaw in fridge for 24 hours

To reheat: Set oven to 180/160C FF, remove lid, cover with foil, bake for 30 minutes, uncover, bake for a further 20 minutes until golden.

## INGREDIENTS

- 1 tablespoon olive oil
- 20g butter
- 1.2kg chicken thigh fillets, trimmed, cut into 4cm
- 2 leeks, trimmed, halved, washed, sliced
- 200g middle bacon rashers, trimmed, chopped
- 250g cup mushrooms, thickly sliced
- 1/2 cup dry white wine (optional)
- 1/3 cup plain flour
- 3/4 cup chicken stock
- 3/4 cup pouring cream
- 1 cup frozen peas
- 1.6kg desiree potatoes, peeled, chopped
- 100g butter, chopped
- 1/2 cup milk

## METHOD

1. Make Mashed-potato topping. Place potato in a large saucepan. Cover with cold water. Bring to the boil. Simmer over medium heat for 10 to 15 minutes or until tender. Drain. Return to pan. Add butter and milk. Mash until smooth.
2. Meanwhile, preheat oven to 200°C/180°C fan-forced. Heat oil and butter in a large, deep frying pan over medium-high heat. Cook chicken, in batches, for 2 to 3 minutes or until browned. Set aside.
3. Add leek and bacon to pan. Cook, stirring, for 8 minutes, or until leek has softened. Add mushrooms. Cook for 4 to 5 minutes or until tender. Add wine. Bring to the boil. Boil for 2 minutes. Add flour. Cook, stirring, for 1 minute. Gradually stir in stock and cream. Bring to the boil. Remove from heat. Season with salt and pepper. Add chicken and frozen peas to leek and bacon mixture, stir to combine. Transfer to foil tray.

**Please fix this label to the top of the tray**