



The egg came from the chicken – so why not try this tasty chicken dish on Easter Sunday

CHICKEN AND BROCCOLI AU GRATIN

INGREDIENTS

- 2/3 chicken fillets
- 1 onion
- A head of broccoli
- 1 tin of mushroom soup
- 6 Potatoes
- Salt and Pepper
- Breadcrumbs
- Grated Cheese
- 150mls Milk
- 1 Tablespoon of curry powder

METHOD

1. Preheat the oven to 200°C/Gas Mark 7
2. Cut the chicken fillets into small chunks, and fry in a large saucepan in a little oil for 10 minutes
3. Chop the onion finely and add to the chicken- you can add garlic too.
4. In a separate saucepan, boil the broccoli for 3-4 minutes (not too soft)
5. Peel and boil the potatoes for 15 minutes- remove from the saucepan and slice.
6. In a jug, mix the soup, milk, seasoning and curry powder together – add this mix to the chicken and onion. Stir well.
7. Pour the chicken mix in a large casserole dish, and add the broccoli.
8. Place the sliced potatoes over the mix, and sprinkle with breadcrumbs and grated cheese.
9. Place in a pre-heated oven for 30 minutes until the potatoes are soft

TIP:

If the kids don't like broccoli, you could use carrots or sweetcorn/peas

