



Ingredients

Ingredient	Quantity	Unit
Fresh Diced Chicken Meat Light and Dark	700.00	g
2 LITRES SEMI-SKIM (2LTR BOTTLE)	10.00	ml
ONIONS SPANISH	200.00	g
PARSLEY CURLY	0.10	Each
WHOLE PEELED POTATOES	1000.00	g
Brakes Vegetable Bouillon Paste 1x1kg	50.00	g
Sysco Classic English Mustard 1x2.27ltr	5.00	g
Sysco Cla Extra Life Rapeseed Oil 1x5ltr	7.00	ml
Sysco Plain Flour 1x16kg	30.00	g
Sysco Classic Sweetcorn 2.5kg	100.00	g
Kerrymaid Premium Baking Packet 40x250g	30.00	g

Preparation Notes

Method:

1. Fry the onion until soft.
2. Add the diced chicken and cook, once cooked remove the chicken from the pan.
3. Make the roux in the same pan and add the chicken stock to make the veloute/sauce.
4. Once this is cooked out, add the chicken back to the pan with the sweetcorn, chopped parsley, mustard.
5. Prepare the potatoes and cook to make mash for the topping.
6. Heat through the Chicken and then add to the baking tin.
7. Top with mash. Bake in the oven.

Hints/Tips - Garnish with chopped parsley and add slices of tomato about 15 mins towards the end of cooking.

Looks Like



Allergen Info

CEREAL GLUTEN	Y
CRUSTACEA	N
FISH	N
MOLLUSCS	N
PEANUTS	N
SESAME SEEDS	N
SOYBEAN	N
TREE NUTS	N
CELERY / CELERIAC	N
EGGS	N
MILK	Y
MUSTARD	Y
LUPIN	N
ADDED SULPHUR DIOXIDE	N
WHEAT	Y
BARLEY	N
RYE	N
SPELT	N
KAMUT	N
OATS	N

Y : YES
N : NO
M/C : MAY CONTAIN
0 : UNCLASSIFIED (BY MANUFACTURER/PROVIDER)