



Chicken Hot Pot

| Ingredient | 10 Portions | 50 Portions | 100 Portions |
|-------------------------------|---------------------|---------------------|---------------------|
| Diced Chicken Thigh | 700g | 3.5kg | 6kg |
| Carrot - Diced | 200g | 1kg | 2kg |
| Onion - Diced | 200g | 1kg | 2kg |
| Garden Peas | 200g | 1kg | 1kg |
| Potato – Cut into thin slices | | 2.5kg | 5kg |
| Gravy Powder | As per instructions | As per instructions | As per instructions |
| Swede | 200g | 1kg | 2kg |
| Sweetcorn | 100g | 500g | 1kg |
| Salt and Pepper | To taste | To taste | To taste |
| Dried thyme | pinch | 1tsp | 1 tbsp |
| Garlic - diced | 1 clove | 3 cloves | 5 cloves |
| Olive Oil | For frying | For frying | For frying |
| Margarine | 10g | 50g | 100g |

Method

1. In a large sauce pan add enough oil for frying and heat it until very hot
2. Add the diced onion and cook for 2 minutes
3. Add the chicken and season well with salt, thyme and pepper
4. Cook until nicely browned
5. Add the diced carrot and swede and cook with the chicken for 5 minutes, add the garlic
6. Add enough water to just cover the ingredients in the pan and bring to a simmer – cook for 25 minutes until the chicken is tender and the vegetables are cooked through
7. Follow the manufacturer's instructions to thicken the mixture with gravy powder
8. Transfer mixture to a baking dish, arrange the sliced potato on the top and dot with margarine
9. Cook in the oven at 170°C or until the potatoes are cooked through and nicely browned on the top

Allergens Milk