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CHICKEN IN CREAM SAUCE POT

This delicious pot has a lovely, thick cream sauce with a chicken and bacon flavour. It can be served on a bed of rice or with a pot-bread. It's enough for 4 to 6 people and a # 3 pot is recommended.

INGREDIENTS

6 Chicken breasts 'dye'
12 Baby onions, peeled
Chicken spice to taste
10 Baby potatoes, peeled
250g Rindless bacon, cubed
750ml Frozen mixed vegetables
4 Medium onions, diced
300g Mushrooms, sliced
60ml Smooth apricot jam
Aromat to taste
100ml Water
1 Packet of oxtail soup
15ml Worcester sauce
1 Packet of onion soup
500ml Fresh cream or 250ml Cream + 250ml milk

METHOD

Spice the chicken with the chicken spice.

Heat the oil in the pot and braai the bacon for about 5 minutes.

Add the onions and apricot jam and braai until soft.

Now add the chicken, water and worcester sauce, cover with the lid and allow it to simmer for about 15 minutes.

Add the onions and potatoes and allow the pot to simmer for a further 10 minutes.

Next add the veggies and the mushrooms.

Sprinkle a little aromat over the pot, cover with the lid and allow to simmer for 30 minutes.

Mix the soup powder with the cream and add it to the pot. Cover and allow it to simmer for a final 30 minutes.