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NOODLE & CHICKEN POT

This delicious pot is so filling that it can be served on it's own. However, if so desired, a lovely tossed salad can be served along-side the pot. The food. The pot can be served with baked potatoes or on a bed of rice as the pot has a lovely sauce. It's enough for 4 to 6 people and a # 3 pot is recommended.

INGREDIENTS

8 Chicken breasts 'dye'
15ml Parsley, finely chopped
Salt & pepper to taste
10ml Mixed herbs
30ml Cooking oil
500ml Uncooked shell noodles
2 Celery sticks, chopped
5ml Ground black pepper
2 Tomatoes, sliced
3ml Dried rosemary
1 Green-pepper, cut lengthwise
250ml Dry white wine
250g Whole button mushrooms
250ml Grated cheddar cheese
250ml onion grass, chopped

METHOD

Spice the chicken with the salt and pepper.

Heat the oil in the pot and braai the chicken, a few pieces at a time, until golden brown.

Layer the veggies in the order as above and sprinkle the parsley and mixed herbs over all.

Now add the shell noodles and sprinkle the pepper and rosemary over before pouring the wine over all the ingredients.

Cover with the lid and allow to simmer for about 1 hour.

Sprinkle the cheese over and allow to simmer for a final 20 minutes.