Chicken & Potato Gem Bake

Ingredients

- 2 tsps Olive Oil
- 4 Boneless chicken thigh, fillets
- 1 leek
- 2 tsps Garlic Puree
- 15 g lemon zest
- 0.75 cup Cream
- 1 cup Milk
- 1 pkt MAGGI Cheese & Bacon Potato Bake Recipe Base
- 1 tbsp Dijon Mustard

Instruction

1. Preheat oven to 220°C/200°C fan forced. Heat oil in a frying pan over medium heat, add chicken, cook for 5 minutes or until cooked through. Reserve chicken.

2. In same pan, heat extra oil; add leek, garlic and lemon zest; cook for 3 minutes, stirring occasionally, until tender.

3. Return chicken to pan. Pour in combined cream, milk, mustard and Maggi Recipe Base, simmer 2-3 minutes. Transfer mixture to a large oven proof casserole dish.

4. Top the chicken mixture with potato gems. Bake for 25-30 minutes or until the potato gems are crisp and golden. Serve with steamed veggies.

Nutrition

Carbohydrates	52.76 g
Energy	2328.76 kcal
Fats	167.51 g
Protein	147.36 g
Sugars	28.94 g

44 Minutes

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