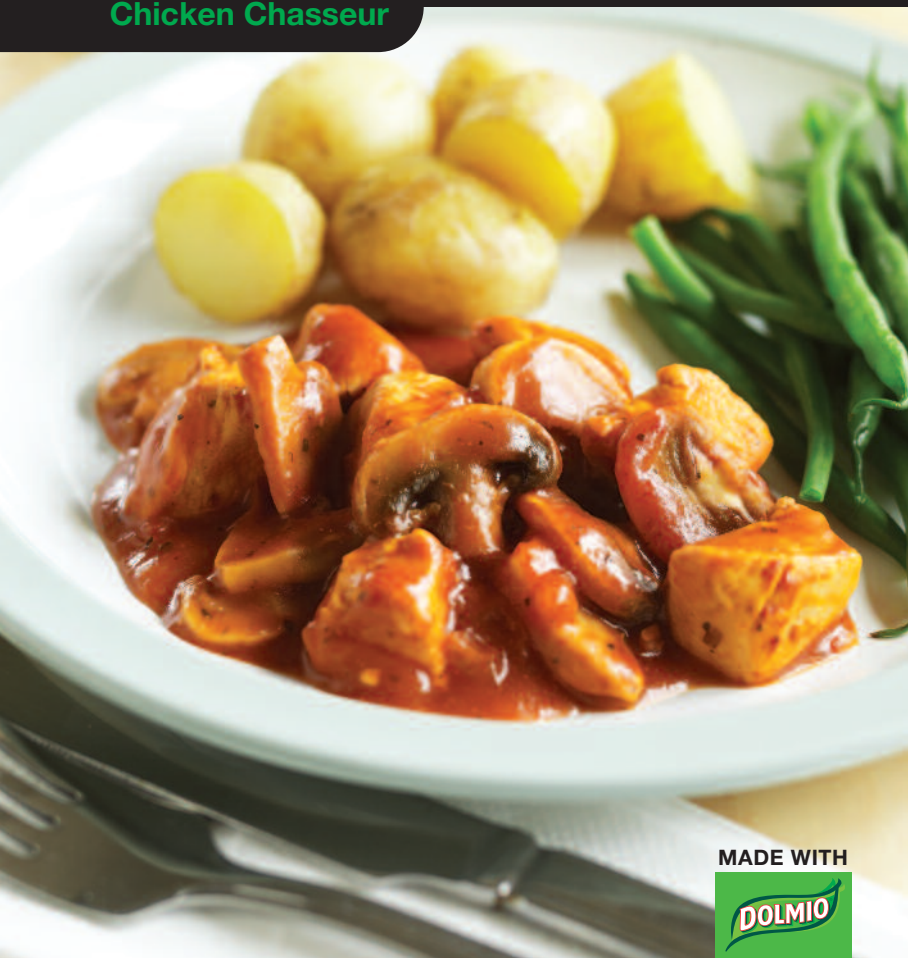


Chicken Chasseur



MADE WITH

**Serves:**

20 Primary school children

14 Secondary school children

10 Adults

Ingredients

800g	chicken breast, chopped
200g	onions, chopped
200g	mushrooms, sliced
400g	Dolmio® Bolognese Sauce
400ml	water
10ml	rapeseed oil

Method

- 1 Sweat the onions in the oil in a pan.
- 2 Add the chicken until browned.
- 3 Add the mushrooms.
- 4 Add the sauce and water and stir well.
- 5 Bring to the boil.
- 6 Put a lid on and simmer gently for 30 minutes.

Serve with green vegetables and boiled new potatoes.

Cooking times and temperatures
30 minutes.

Hints and tips

Extra vegetables can be added. It works well with turkey mince.