

# Recipe of the week

## Classy Chicken



## Ingredients

- Broccoli (2 trees)
- Approx 3 to 4 chicken breasts cubed
- 1 tin of chicken soup
- 6oz of mayonnaise or 6 heaped tablespoons
- A good full teaspoon of medium curry powder
- 6 - 8 oz of grated full fat cheese

## Method

1. Put a pan of water with a little salt in on to boil. When it is boiling cook the broccoli, break the broccoli branches into little stems. Cook for just a few minutes until the stems are soft and still bright green. Drain and leave to dry out for a few minutes whilst you get the chicken ready.
2. Get a frying pan and heat up a table spoon of oil. When hot quickly cook just the outside of each cube of chicken. Set aside.
3. In a bowl mix together the soup, mayonnaise and curry powder.
4. Take an over proof open dish put the broccoli on the bottom add the chicken and then pour the sauce over the top and sprinkle with cheese.
5. Cook for 45 minutes at 160 in the oven.
6. At the same time cook rice.

*Hey presto! You have supper ready.*

