

U.S. POTATO AND CHICKEN CASSEROLE

Makes: 10 to 15 Portions

Ingredients:

- 150gm Butter
- 40gm Chopped Onion
- 15gm Chopped Garlic
- 250gm Sliced Fresh Shitake Mushrooms
- 100gm All Purpose Flour
- 500ml Chicken Stock
- 300ml Cream
- 800gm Diced Cooked Chicken
- 600gm Fried ***U.S. Potato Wedges***
 - Sliced Spring Onions
- 80gm Breadcrumbs
- 60gm Parmesan Cheese
- 40gm Melted Butter

Method:

1. Preheat oven to 200°C
2. Melt butter in a large saucepan
3. Sate the onion and garlic until translucent and almost cooked
4. Add the mushrooms and cook until tender. Set aside and keep the butter in the pan
5. Stir in the flour until well blended – white should be visible
6. Cook this roux for a few minutes without giving color (blond roux)
7. Slowly add in the chicken stock
8. Combine well without any flour lumps
9. Add the cream
10. Bring to a boil and simmer until the sauce starts to thicken – Then simmer for a further 5 minutes while stirring
11. Add the chicken, fried ***U.S. Potato Wedges*** and spring onions and combine well
12. Pour into prepared buttered gratin molds
13. Combine the bread crumbs and parmesan cheese



14. Sprinkle on top of the chicken and ***U.S. Potato*** mixture
15. Drizzle with the melted butter
16. Bake for about 30 minutes, until the sauce is bubbling and the topping is golden brown

