

Maggi® Juicy Chicken Chasseur

Ingredients

- 30 packets Maggi Juicy Chasseur Chicken
- 600 g Chicken Breast
- 135 g Onion
- 250 g White Mushrooms
- 480 g Potatoes
- 160 g Canned Peas
- 240 g Broccoli

Instructions

1. Preheat oven to 180°C (160°C for fan oven), Gas Mark 4. Remove and unfold the cooking bag from top of the sachet, keep the red tie for later use. Add 4 x 150g chicken breasts, 1 large sliced onion and 250g sliced mushrooms into the bag. Add the seasoning from sachet to 150ml of water. Mix until smooth. Pour carefully into the bag.
2. Close the bag at the end using the red tie. Mix together by gently massaging the seasoning into the ingredients. Place the bag on its side into a large ovenproof dish, spreading out the ingredients. Do not pierce the bag. Place dish on the bottom shelf of the oven. The bag expands so ensure there is enough space between racks. 3. Cook for 45-50 minutes. Remove from the oven, leave to stand for 2-3 minutes before opening - the steam will be very hot. Ensure that the chicken is fully cooked through and piping hot.
3. Boil the new potatoes for 15-20 minutes until cooked.
4. Steam or boil the broccoli florets and peas for 3-5 minutes. Serve the broccoli florets and new potatoes with the chicken Chasseur.

Nutrition

Carbohydrate	166.33 g
Energy	1044.75 kcal
Fat	13.15 g
Fibre	19.84 g
Protein	59.54 g
of which: saturates	3.68 g
Sodium	220.35 mg
of which: sugars	31.74 g

50 Minutes

4 Serves