



Chicken Pot Pie

10 portions



Ingredients

Knorr Potato Flakes	200 gr	Knorr Cheese Sauce	120 gr
Milk powder	30 gr	Water	500 ml
Margarine	50 gr	Salad oil	30 ml
Knorr Chicken Powder	20 gr	Onions	80 gr
Hot water	1000 ml	Garlic	40 gr
Chicken breast	800 gr	Mozarella cheese	250 gr

Cooking Methods

Preparing the Mashed Potato

1. Heat the water until it boils.
2. Add into a bowl that has been filled Knorr Potato Flakes, milk powder, margarine and Knorr Chicken Powder.
3. Mix well.

Making the Chicken Cheese

1. Heat the water and add the Knorr Cheese Sauce and stir until blended.
2. Heat the oil, put onion and garlic.
3. Add the diced chicken breast.
4. Stir-fry until cooked and add Knorr Cheese Sauce.
5. Chill.

Serving the Chicken Pot Pie

1. Arrange the mashed potato inside the pyrex dish.
2. Pour chicken cheese over mashed potato.
3. Filled in mashed potato using pipping bag.
4. Sprinkle the cheese on top. Burn until the cheese melts.
5. Ready to serve.