

COUNTRY CHICKEN CASSEROLE



Serves 4-6



Prep Time 15 minutes



Cook Time 50 minutes



INGREDIENTS

- 8 pieces of **Tegel Chicken** (or 1 chicken jointed)
- 2-4 rashers bacon, diced
- 1 onion, peeled and diced
- 2 tsp crushed garlic
- 1 tsp paprika
- 3-4 cups **Wattie's** frozen **Chunky Mix Carrots, Cauliflower and Broccoli**

METHOD

1. Heat a dash of oil in a lidded frying pan and brown the chicken pieces. Set aside. Add the bacon and onion to the pan and cook until the onion softens. Return the chicken to the pan.
2. Add the garlic, paprika and **Wattie's Condensed Tomato Soup**. Cover and simmer very gently for 45 minutes.

- 420 g can **Wattie's Condensed Tomato Soup**

3. Scatter over the **Wattie's frozen Chunky Mix**, cover and simmer a further 5 minutes until the vegetables are heated through.

4. Serve the chicken with potatoes, rice, pasta or even polenta.

Crockpot/Slow Cooker Instructions:

Follow Step 1 and add chicken, bacon and onion to slow cooker with garlic, paprika and Wattie's soup. Stir to combine and cook on LOW for approx 8 hours (refer to your user manual). Microwave or boil the Wattie's vegetables until tender and add to slowcooker and continue cooking for a further half hour and serve as above.

TIPS

The casserole can be simmered in a 180°C oven for the same length of cooking time.