

HONEY MUSTARD CHICKEN & POTATO BAKE



Serves 4-6



Prep Time 15 minutes



Cook Time 40-45 minutes



INGREDIENTS

- 500g skinless chicken thigh fillets
- 1 Tbsp olive oil
- 1 leek, washed and sliced
- ½ cup dry white wine
- 500g jar **HEINZ [SERIOUSLY] GOOD™ Honey Mustard Simmer Sauce**
- 400g red potatoes, thinly sliced

METHOD

1. Preheat oven to 180°C (fan assisted). Cut chicken into 2-3cm pieces. Heat olive oil in a pan. Add chicken and stir-fry over a high heat until meat colours. Remove chicken from pan and set aside. Reduce heat. Add sliced leek and stir-fry over a medium heat until leek softens. Pour over wine and heat until wine is reduced by half. Add chicken back into

the pan and pour over **HEINZ [SERIOUSLY] GOOD™ Honey Mustard Simmer Sauce**. Stir until sauce is almost boiling. Transfer to a lasagne style ovenproof dish (2L capacity).

2. Overlap thinly sliced potatoes over the honey mustard chicken. Brush potatoes with a little extra olive oil. Bake for 40-45 minutes, until potatoes are tender and chicken cooked. Serve with your favourite green vegetables.

TIPS

Potatoes need to be thinly sliced – a mandoline is a great kitchen gadget to use. If potatoes are too thick cooking time will need to be increased.