



Gratin of chicken and leeks



Categoria
Carne



Tempo de preparação
Demorado



Dificuldade
Fácil



Custo
Select



Com quem?
Select



Nº de pessoas
4 pessoas

Ingredientes



1dl Gallo Extra Virgin

- 400g Chicken Breasts
- 300g Leeks (slices)
- 150g Onions (slices)
- 400g Potatoes in cubes (frozen)
- 50g Wheat Flour
- Salt, to taste

Modo de preparação

1

Heat the olive oil, add the leeks and onions, stewing on a low flame.

2

Fry the potato cubes.

3

Cook the chicken breasts in water, Gallo olive oil and salt. Keep the broth from the cooking of the breasts, on the side.

4

Fray the chicken breasts and add to the leek and onion stew.

5

Sprinkle the wheat flour on the frayed chicken, adding the broth and stir.

6

Add this mixture with the fried potato cubes and place in a glass baking dish (pyrex).

7

Place in the oven to bake, au gratin.

8

You can add some cream.

Produtos utilizados



Extra Virgin
Extra Virgin Olive Oil



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