



# 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



*Mais receitas em*  
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