



# Gratin of chicken and leeks



*Categoria*  
Carne



*Tempo de preparação*  
Demorado



*Dificuldade*  
Fácil



*Custo*  
Intermediate



*Com quem?*  
With family



*Nº de pessoas*  
4 pessoas

## Ingredientes



1dl of Victor Guedes Extra Virgin

- 400g of chicken breasts
- 300g of leeks, sliced
- 150g onions, sliced
- 400g of frozen potatoes, in cubes
- 50g of 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, olive oil and salt. Keep the broth from the cooking of the breasts, on the side.

4

Fry 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*  
*[www.galloportugal.com](http://www.galloportugal.com)*

© 2024 Todos os direitos reservados à Gallo Worldwide