



## 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



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