



Chicken in English Sauce

Ingredients:

Boneless chicken

500 gr.

Cream

150 gr.

English Sauce (canned)

4 tablespoons.

Corn starch

1 teaspoon

Salt and Pepper

to taste

Procedure:

Dice the Chicken into cubes of 1 centimeter and add salt and pepper. Beat the cream with the corn starch, the English sauce, the salt and pepper in the MicroChef Pot for 1 minute. Add the chicken and mix. Put the lid on and microwave for 5 minutes on high. When it is finished, uncover the Pot, stir the preparation and microwave for another 1 minute on high.



