Slow cooked farmhouse chicken casserole
RECIPE

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COOK TIME	8 hours
PREP TIME	15 mins
SERVES	4 x

Slow Cooked Farmhouse Chicken Casserole

INGREDIENTS

- Canola Oil Spray
- 500 g Lean Chicken Breast, cubed
- 5 Carrots (500 g), peeled & sliced
- 3 Potatoes (450 g), peeled & diced
- 2 Celery Sticks (80 g)
- 1 MasterFoods™ Farmhouse Chicken Casserole Recipe Base
- 1 cup dry Brown Rice

METHOD

1. Heat pan on medium. Spray with oil and cook chicken until browned.
2. Place chicken, veggies and Recipe Base into slow cooker and stir to combine.
3. Cook for 4 hours on high or 8 hours on low.
4. Meanwhile cook rice to serve with your MasterFoods™ Farmhouse Chicken Casserole.
5. Please note slow cookers vary. This recipe is based on using a 3 litre slow cooker.
6. For extra veggies, swap the celery for 400 g button mushrooms, halved and 2 thickly sliced zucchinis.

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