

## CHICKEN & LEEK GRATIN WITH SWEET POTATO



MINUTES TO PREPARE  
5



MINUTES TO COOK  
50



SERVES  
2

### INGREDIENTS

**2 leeks**, rinsed and thickly sliced  
**3 knob of butter**  
**3 cloves of garlic**  
**250ml milk and a tablespoon of cold milk for the cornflour**  
**1/2 teaspoon cornflour**  
**1/2 teaspoon Dijon mustard**  
**1 teaspoon vegetable bouillon**  
**1 tablespoon grated Parmesan**  
**1/4 teaspoon grated nutmeg**  
**1 sprig rosemary**, finely chopped  
**150g sweet potatoes**, peeled and very finely sliced  
**2 chicken breasts**, halved horizontally, opened like a book and finely sliced  
**Salt and pepper**

*You will need a shallow ovenproof dish or individual pie dishes.*

### LET'S GET COOKING

- 1 Preheat the oven to 190/375/gas 5.
- 2 Heat a knob of butter in a medium sized saucepan. Add the leeks and sauté for 15 minutes, or until soft, stirring from time to time to stop them catching. Add the garlic and cook for a further 2 minutes.
- 3 Add the milk, Dijon, vegetable bouillon, nutmeg, rosemary and Parmesan and bring to the boil before turning down to a gentle simmer.
- 4 In a separate small bowl mix together the cornflour with a tablespoon of cold milk. Pour the cold milk and flour mix into the simmering milk and stir well until it thickens.
- 5 Stir in the chicken and season well with salt and pepper.
- 6 Now you are ready to assemble. Place the chicken and leek sauce into a large shallow oven proof dish or individual pie dishes. Layer the sweet potato slices on top and add two knobs of butter.
- 7 Cook for 30-35 minutes or until the potatoes are soft and the sauce is bubbling. You can tell when they are done by inserting a sharp knife into the sweet potato. It should be tender and soft.

***"My children won't eat leeks or sweet potato (unless they don't know they are eating them!) Therefore I make them a plain milk and cheese sauce first, add the chicken, and then thinly slice white all-round potatoes for the top. Then I start again and cook the recipe in full for Jason and myself. They go in for around the same time (or until the potatoes are soft.) It doesn't feel like I am cooking two meals as the ingredients are all there and chopping board and pans only have to get washed up once"***