

Aunty Wendy's recipes



Chicken, leek and pepper gratin

1 cooked chicken, stripped from bones shredded into bite size pieces.

200ml crème fraiche

250g campbells chicken and white wine soup

2 leeks, sliced and fried

3 peppers, sliced and fried

50g butter

150g breadcrumbs

50g grated cheddar or favourite cheese

Preheat the oven to 190C, gas 5

Mix together the crème fraiches and the soup.

Add the chicken, leeks and pepper.

Place in a greased baking dish.

Melt the butter and fry the breadcrumbs until golden.

Place in a bowl and stir in the grated cheese.

Sprinkle over the chicken mixture and bake for 35-45 minutes