

## Tomato Based Chicken Casserole (serves 6 to 8)



### **Ingredients:**

- 4 Chicken thigh fillets (skin off)
- 1 large Brown onion (peeled and rough diced)
- 1 large carrot (peeled and rough diced)
- 2 large potatoes (peeled and medium diced)
- 1 medium green Capsicum (cleaned and rough diced) (optional)
- 1 stick of Celery (rough dice)
- 4 large ripe and diced Tomatoes and with the juice
- 2 dessert spoons tomato paste
- 1 teaspoon Dill leaf
- 1 litre chicken stock
- 4 rinds of bacon (rindless and rough diced)
- 2 cups of chicken gravy powder

### **Method**

Preheat gas oven at 190 degrees Celsius.

Grease or spray casserole dish or baking dish with canola spray. Add all of your vegetables and tomato to the casserole / baking dish. Dice up your chicken thigh fillets into bite size chunks. Place the chicken gravy powder into a freezer bag and add the chicken pieces and hold the top and shake around till the chicken is evenly coated. Remove chicken and any excess powder and place the chicken on top of the vegetables. Mix the chicken stock and the tomato paste and pour over, then sprinkle the dill leaf evenly over the top. Add the bacon to the top and cover with a lid or alfoil. Place in oven for approx 1 hour. Stir after 30 minutes and remove the lid for the last 30 minutes. Check and make sure the chicken is cooked and let sit for 10 minutes before serving. Serve with your favourite vegetables or rice.