

Creamy Chicken Recipe

Preparation Time Cooking Time Serving Size 15 52 4

Ingredients:

- 350 g chicken thigh and leg, cut into serving portions
- 3 cloves garlic
- 1 tsp patis
- - oil, for frying
- 1 pouch DEL MONTE Original Style Tomato Sauce (115g)
- 1/4 cup onion, sliced
- 1 pc siling labuyo
- - salt, to taste
- · 2 Tbsp all-purpose cream

Preparation:

- 1. Combine chicken, garlic and patis. Let stand for 10 minutes in the refrigerator.
- 2. Deep fry until slightly browned. Set aside.
- 3. Combine DEL MONTE Tomato Sauce, onions and sili in a pan. Season with salt to taste. Cover and simmer over low heat for 5 minutes.
- 4. Add the chicken and simmer until tender or around 20 minutes. Add the cream and simmer for 2 minutes.
- 5. Arrange on platter.

Chef's Tip

Do not boil cream to avoid curdling.

Lusog Notes

This Creamy Chicken dish is a source of niacin which helps keep the digestive and nervous systems healthy. It also has protein that is essential for growth.

Cooking Skills Needed

- Browning
- Simmering
- Slicing
- Deep Frying

Cooking Tools

- Casserole
- Chopping Board
- Measuring Spoon
- Spatula
- Wooden Spatula
- Measuring Cups

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