Hussar-style stew

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 4

Preparation

2 chicken breasts, about 300 g

½ tsp spice mix for chicken

½ tsp paprika powder, e.g. smoked paprika

½ tsp salt

A little pepper, freshly milled

Cut the chicken breasts into approx. 2 cm cubes.

300 g rice

450 ml chicken bouillon

1 sweet pepper, red

1 onion

1 clove of garlic

100 g diced bacon

Cut the sweet pepper in half, remove the stalk and cut into strips. Peel, halve and finely chop the onion. Peel and crush the garlic.

Put the chicken in the porcelain dish along with the rest of the ingredients and stir.

Put the porcelain dish on to the wire shelf in the cold cooking space. Steam.

Dampning 100 °C i 30 Min.

3 tbsp single cream for sauces

Salt

Pepper

Stir the cream into the finished dish and season with salt and pepper to taste. Serve.

Mix the spices together in the porcelain dish, then add the chicken and combine everything together.

Tilbehør

Wire shelf

Porcelain dish (1/2 GN)

Yderligere oplysninger

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