

# Yellow Crew

AMALUNCHBOX CHICKEN POTJIE



Marinate Chicken drumsticks and thighs in:

Lemon grass  
Soy sauce  
Honey  
Garlic  
Ginger

Ingredients:

*Enough for 200 hungry kids*

Baby onions  
Carrots, roughly chopped  
Celery, roughly chopped  
Leeks, roughly chopped  
Baby potatoes, whole  
Assorted mushrooms  
ROBERSTONS bay leaves  
Butter  
SASKO flour  
Whole tinned tomatoes  
IMBO beans, pre-soaked  
Water

Once marinated, seal off the chicken on the fire separate.

In a hot potjie pot, add baby onions, carrots, celery, leeks, baby potatoes, assorted mushrooms, chicken stock.

Whole tinned peeled tomatoes, whole bay leaves and thicken with a roux (Equal quantities of flour and butter, adding a little at a time for consistency.)

Add water, enough to cover the ingredients.

Add pre-soaked beans

Add chicken and cook at a low heat for approx. 45 minutes or till the chicken is cooked through.

