



Product Spotlight: Carrot

The longest carrot ever measured a whopping 6.25 metres and was grown in the UK. The heaviest carrot was grown in Minnesota, USA, and weighed 10.17 kilos!



Creamy Chicken Mornay with Lemon Rice

Creamy, cheesy comfort food that's also good for you! Enjoy this dinner, filled with fresh veggies and golden chicken pieces.



30 minutes



4/6 servings



Chicken

Make it a pie!

In step 4, you can place the chicken mornay into an oven dish and sprinkle the cheese on top. Then place it in the oven for 10 minutes to brown. You can even make individual pies for each family member!

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	43g/48g	15g/18g	56g/61g

FROM YOUR BOX

	4 PERSON	6 PERSON
LEMON	1	1
BASMATI RICE	300g	300g + 150g
DICED CHICKEN BREAST	600g	600g + 300g
BROWN ONION	1	1
CELERY STICKS	2	3
CARROT	1	2
CORN COB	1	2
CREAM CHEESE	1 tub	2 tubs
BROCCOLI	1	2

FROM YOUR PANTRY

butter (or oil), salt, pepper, plain flour, dried oregano

KEY UTENSILS

saucepan with lid, large frypan with lid, frypan

NOTES

Use only 1/2 lemon in the rice, or cut lemon in wedges for serving if you prefer!

To save some dishes, add the broccoli to the mornay at step 4 to cook. Stir through 1/2 tbsp mustard for extra flavour.



1. COOK THE LEMON RICE

Slice **lemon** and place in a saucepan with **rice** (see notes). Cover with **600ml water**. Bring to a boil. Cover with a lid and reduce to medium-low heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.

6P - cover rice with 900ml water.



2. COOK THE CHICKEN

Heat a large frypan with **2 tbsp butter**. Add **chicken** along with **1 tsp oregano, salt and pepper**. Cook for 5 minutes until browned. Remove to a plate and keep pan on heat.

6P - use 3 tbsp butter and 2 tsp oregano.



3. COOK THE VEGETABLES

Dice **onion, celery** and **carrot**. Remove **corn kernels** from cob. Add to pan and cook for 3 minutes.



4. SIMMER THE SAUCE

Stir in **1 tbsp flour** and cook for 1 minute. Stir through **cream cheese** and **2 1/2 cups water** until combined. Return **chicken** to pan, cover and simmer for 5 minutes until thickened (see notes).

6P - stir in 2 tbsp flour and cook for 1 minute. Stir through cream cheese and 4 cups water until combined.



5. COOK THE BROCCOLI

Heat another frypan over medium-high heat with **1/2 - 1 cup water**. Cut **broccoli** into florets. Add to pan and cook for 2-3 minutes, until just tender. Remove and toss with **butter, salt and pepper**.



6. FINISH AND SERVE

Adjust mornay seasoning with **salt and pepper** to taste.

Divide **rice** among bowls and spoon over **mornay sauce**. Serve **broccoli** on the side.



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