



# Chicken Pimento



**Servings:** 4  
**Total Time:** 2 hrs  
**Cooking Time:** 1 hr 40 mins  
**Pre-heat Oven to 160° C**



## INGREDIENTS

3 Tbsp butter  
 5 Tbsp cake or self-raising flour  
 375ml milk  
 salt & freshly ground pepper, to taste  
 1 onion, peeled & diced  
 1 cup Cheddar cheese, grated  
 400g tin whole pimentos, drained



8 chicken pieces (thighs or breasts)  
 3 Tbsp dried breadcrumbs



## SERVING SUGGESTIONS

Serve with *Potato Mash\** or short grain (white or brown) rice, and a salad.

## METHOD

In a saucepan over a medium-high heat, melt the butter, whisk in the flour & cook for 1 min. Slowly add the milk while whisking until the sauce thickens & bubbles gently. Season with salt & pepper & turn off the heat. Stir in the diced onion & ¾ of the grated cheese. Slice the pimentos into strips & stir them into the sauce. Place the chicken pieces in a shallow oven-proof dish & pour the sauce over. Mix the remaining cheese with the breadcrumbs and sprinkle over the sauce. Bake in the oven for 1 hr 30 mins & serve.

## HOW TO MAKE CHICKEN PLAIT

Spoon deboned *Chicken Pimento\** left-overs into the centre of 200g rolled puff pastry (36x30cm) leaving a wide border. Cut diagonal slits 1cm apart along each side from the ends right up to the filling. Fold back the strips, alternately crossing over the filling, brush with beaten egg & bake in the oven at 200° C for 30 mins.

