

#CREATEASTIR WITH NOLA® AND THANDO'S CHICKEN POTATO BAKE



NOTHING BEATS A GOOD POTATO BAKE,
BUT THIS ONE TAKES FIRST PRIZE!

 Serves 4-6

INGREDIENTS:

- ½ cup (125ml) **Nola Original Mayonnaise**
- ¼ cup chutney
- 2 Tbsp. chicken soup powder
- 2 cups of water
- 3 potatoes, peeled and cubed
- 3 chicken breast fillets
- 2 onions, sliced
- 2 cups robot peppers, sliced
- Parsley to garnish

METHOD:

Preheat oven to 200°C.

In a large jug, add **Nola Original Mayonnaise**, chutney, chicken soup powder and water.

Whisk well to combine.

Place the potatoes, chicken, onions and peppers into a large deep baking dish.

Pour over the **Nola Original Mayonnaise** mixture and stir well to coat all the ingredients.

Bake for 40-45 minutes or until potatoes are soft and all ingredients are cooked through.

Serve the bake hot and garnished with fresh parsley.

**NOLA®**

