

Roast Chicken and Vegetables

Ingredients

2 x Chicken drumstick	50g Peas and corn
1-2 potatoes	1 heaped tbsp. gravy powder
$\frac{1}{2}$ carrot	150 ml hot water

Method

1. Set the oven temperature to 180 on electric and 5 on gas
2. Peel the potatoes and carrot and dice them the same size into cubes- put to part boil.
3. Sear the chicken and fry it for a little bit and set to the side.
4. Sieve the Potato and carrot.
5. Put the chicken potato and carrot in the baking tray, sprinkle a little bit of oil and put it in the oven for 15-20 minutes.
6. Add the gravy powder to the measuring jug and mix well with a fork.
7. Boil/ steam the corn and peas and put them to the side.
8. Take out the food in the oven and serve with vegetables and gravy.