

Roast Chicken and Vegetables

Ingredients

2 x Chicken drumstick	—
1-2 potatoes	A few pigs in Blanket
$\frac{1}{2}$ carrot	Handful of peas
Some broccoli	$\frac{1}{2}$ onion
Some cauliflower	1 heaped tbsp gravy powder
	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 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. After 5 minutes add the pigs in blankets
7. Cut the onion finely
8. Add the gravy powder to the measuring jug and mix with a fork.
9. Fry the onion and add gravy.
10. Rinse the broccoli and cauliflower.
11. Boil/ steam the cauliflower, for a few minutes then add the broccoli, peas and put them to the side.
10. Take out the food in the oven and serve with vegetables and gravy.