

Chicken & Squash Gratin (for about 6)

Health warning!!!

The amounts given below are approximate – you know me I put in what I think looks right – you may need to adjust to your taste!!

2lbs butternut squash (peeled & diced)
1tbsp fresh rosemary
1 small chicken - poached & then fresh shredded (pulled apart with fingers)
6oz breadcrumbs – walnut or malted bread is nice
4 oz mature cheddar
2 leeks – Sliced finely
1 clove garlic
200ml crème fraiche
1 tbsp olive oil

Method

1. Dice leeks & squash.
2. Put leeks, squash, rosemary, garlic & seasoning in pan with about 1" water & cook for approx 10 minutes.
3. Drain well
4. Add shredded, cooked chicken & stir in crème fraiche.
5. Season well (to taste)
6. Mix breadcrumbs with olive oil & cheese (I just use up any ends of cheese I have & add a bit of grated parmesan)
7. Put chicken mixture in bottom of buttered ovenproof dish & cover completely with breadcrumbs
8. Bake in oven (160°) for about 20 mins – until golden
9. Yum! Yum!

PS Any culinary queries can be emailed to me at the address given!!!!

PPS You can substitute the chicken for cubed ham (about 12oz)

PPS Enjoy!

Wendy