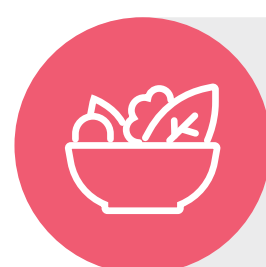




Recipe

Garlic Butter Chicken & Creamy Potatoes



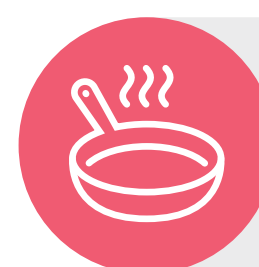
INGREDIENTS

Aromatics (to be finely chopped/pounded)

1. 400g raw chicken breast cut into cubes.
2. 1 tablespoon of minced garlic.
3. 800g potatoes cut into cubes.

Everything else

4. 250ml light evaporated milk.
5. 150g garlic herb cream cheese.
6. 1 teaspoon of salt.
7. 2 teaspoons of parsley.
8. 2 teaspoons of garlic powder.
9. 2 teaspoons of chilli flakes.
10. 2 teaspoons of onion powder.
11. 2 teaspoons of paprika.
12. 2 teaspoons of olive oil.
13. 50g of butter.



STEPS

1. Cook the chicken on medium-high heat for 6-8 minutes for it to get golden brown.
2. Lower the heat when adding the butter, minced garlic and parsley. Mix for 1 minute then set aside.
3. When adding the milk, ensure that the pan is on medium-low heat.
4. Stir continuously for about 5 minutes till it bubbles and thickens, then add the cooked potatoes in.

