

## **Chicken with cheese sauce**

### **Ingredients**

- 1.5kg chicken portions
- 60g butter
- Salt & pepper to taste
- Dry bread crumbs or corn flakes



### **Basic white sauce**

- 60ml butter or margarine
- 90ml flour
- 50g (125ml) grated cheese
- 750ml milk
- Salt and pepper to taste

Microwave butter/margarine in a jug or small glass bowl on 100% (High) power for 30 seconds to 1 minute, or until melted. Add flour and blend to a roux, then stir in milk gradually. Microwave on 100% (High) power for 3-4 minutes. Stir twice during cycle. Add grated cheese and mix with sauce. Season to taste.

### **Method**

1. Pre-heat oven to 200°C.
2. Cover chicken pieces with salt & pepper and place in oven dish.
3. Cut butter in small cubes and place on each piece of chicken.
4. Bake for 20-30 minutes.
5. Remove excess fat from oven dish and cover chicken pieces with cheese sauce. Sprinkle bread crumbs/corn flakes over the sauce.
6. Place oven dish back into oven and bake for another 30 minutes.