

Chicken stew with curry

4 servings

2 chicken fillets (ready-cooked) or ready-grilled chicken approx. 800 g

2 red peppers

250 g mushrooms

8 dl whipped cream

2 tbsp curry

1 tsp black pepper

100 g grated tasty cheese

1 dl peanuts

Preheat oven to 225 °C (437 °F).

Cut the chicken, peppers and mushrooms into pieces.

Place the chicken, peppers and mushrooms in an oven-safe dish.

Mix the cream and spices.

Shake the peanuts in a colander so that most of the salt disappears.

Pour over the sauce and top with the cheese and sprinkle over the peanuts.

Gratinate in the middle of the oven for approx. 25 min.