

SIEMER
DISTRIBUTING CO., INC.
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Chicken and Potatoes au Gratin

1 broiler-fryer chicken
1/2 cup chicken broth
1 clove garlic, halved
3/4 cup non-fat sour cream
3/4 cup skim milk
1 small onion, minced
3 tbsp. chopped pimiento
1 tsp. prepared mustard
4 Yukon gold potatoes, sliced thin
1/4 tsp. salt
1/4 tsp. pepper
2 tbsp. fresh lemon juice
2 tbsp. grated Romano cheese
2 tbsp. butter or margarine
1 cup whole wheat bread crumbs

Directions

Cook chicken. Remove and discard skin and bones and cut meat into pieces. Mix broth with cooked chicken. Spray a 2 quart shallow baking dish with vegetable cooking spray. Rub dish with garlic halves; then mince garlic and place in small bowl. To this bowl, add the sour cream, 1/4 cup of the milk, onion, pimiento and mustard; stir to mix well. Sprinkle potatoes with salt and pepper. In prepared baking dish, place 1/3 of the potatoes; top with half the chicken and half the sour cream mixture. Repeat layers and then top with remaining third of the potatoes. Pour remaining 1/2 cup of milk over all; sprinkle with lemon juice and Romano cheese. Mix the butter or margarine and bread crumbs; spread over all. Bake in 375 degree oven about 1 hour, or until potatoes are tender. Makes 6 servings.