



Chicken & Vegetables Japanese Cream Sauce

2 tblsp	olive oil
400g	chicken thigh fillet, cut into 2cm pcs
1	onion (sliced into 2.5cm /1 inch cubes)
3	potato (peeled and sliced into 2.5/1 inch cubes)
4	carrots
1	broccoli (cut into small florets)
300g	HACO Chicken Stock
20g	cream sauce

- Heat a little oil in a large saucepan. Sauté onions until softened. Add chicken and stir until browned over high heat.
- Add potatoes, **HACO Chicken Stock** brings to boil and simmer.
- Meanwhile, peel and slice carrots into triangular chunks. Add to saucepan simmer there should be just enough liquid to cook everything, not too much.
- Add the cream sauce to the stew, add broccoli, and bring to a gentle boil one more time. Taste and season with salt and pepper.