

Chicken, Potatoes and Leeks

*Free of Egg, Peanuts, Tree nuts, Sesame, Shellfish, Soy, Wheat, Dairy**

1 package of shredded hash browns

1 bunch of leeks

1 package of chicken breasts or tenders (cubed)

Salt and pepper to taste

Olive oil

Wash the leeks thoroughly. Chop off the coarse green tops and discard. Slice the tenderer white bottom into paper thin slices and put them in a large sauce pot with oil and chicken. Sauté. Once the chicken is cooked through, add the potatoes and cook until the potatoes are light brown. Add oil as needed during cooking. Serve warm.

Servings: 4 – 5 (\$2.45/serving)

****This recipe is free of the above listed allergens if the ingredients chosen are free of the allergens. For example, a pasta dish is only free of eggs and wheat if the pasta used is egg and wheat free. Please see allergen shopping lists for recommended products.***