



Day 2

Serves: 4-6

Preparation time:

15 min

Cooking time:

45-60 min

Ingredients:

- 4 - 5 potatoes, sliced thinly
- 600g frozen hake
- 1 green pepper, sliced
- 1 onion, finely chopped
- 2 teaspoons (10 ml) fresh parsley
- Salt & Pepper to taste
- 1 sachet IMANA Chicken à la King Cook-in-Sauce
- 1 tablespoon (15ml) corn flour
- 250ml maas or milk
- 1 cup (250ml) grated cheese

Method:

1. Boil potatoes until almost cooked through.
2. Place fish in the casserole dish and arrange the green pepper and onion on top.
3. Season with parsley, salt and pepper. Layer the potatoes on top.
4. Mix the dry powder of the **IMANA Chicken à la King Cook-in-Sauce**, corn flour and maas or milk together until smooth and spoon over the potatoes.
5. Sprinkle with cheese and bake for 30-40 minutes at 180°C until golden and bubbly.

TIP:

Sprinkle the cheese with Paprika and fine breadcrumbs for a crispy topping before baking.



This Recipe Uses