

## CHICKEN CHILI



Category: Fish and meat  
main courses

Created: on 2022-01-26  
Qualified by: Supercook CL  
Suggested by: Kitchen  
Center Chile  
Total preparation time:  
24:43 Minutes

Suitable for machine:  
- Supercook SC350  
- Supercook SC400

### INGREDIENTS FOR 8 SERVES

<b>150 gram</b>	parmesan cheese in 2X2 pieces
<b>80 gram</b>	breadcrumbs (or 5 slices of bread (edges removed))
<b>1 1/2 can</b>	evaporated milk
<b>1,2 kilo</b>	chicken breast cut into pieces (6x4 cm) or chicken fillets
<b>1</b>	onion cut into quarters
<b>1/2</b>	onion cut in two
<b>1</b>	peeled and chopped carrot
<b>1</b>	chicken broth cube diluted in a little water
<b>2 clove</b>	garlic
<b>40 milliliter</b>	olive oil
<b>3 teaspoon</b>	yellow chili paste (or to taste)
<b>1 teaspoon</b>	turmeric
<b>5</b>	sliced hard-boiled eggs (for decoration)
<b>100 gram</b>	black olive (to decorate)
	salt and pepper to taste

### STEP BY STEP - PREPARATION

To see the full recipe, please [log in](#).

## TOOLS



Mixing tool Butterfly



Spatula