



## Spicy chicken fillet with mashed potatoes

Packet of Nabil Spicy Chicken Fillet  
1 kg cubed potatoes  
¼ cup butter  
½ cup milk  
½ cup grated cheddar cheese  
¼ cup grated Parmesan cheese  
1 tsp salt  
¼ tsp white pepper  
1 tsp nutmeg



Serves

4-6 People



Average

30 Min

### step 1

Fry Nabil Spicy Chicken Fillet in oil for 8 minutes at 180°C and set aside.

### step 2

Boil potatoes for 1 hour, drain well and then add the butter, milk, nutmeg and salt and mash well.

### step 3

In an oven-safe ceramic dish, place a portion of the mashed potatoes in the center of the dish and add Nabil Spicy Chicken Fillet.

### step 4

Add the rest of the mashed potatoes over the chicken, top the potatoes with the cheddar and Parmesan cheese and place the dish in the oven at 180°C for 15 minutes.

### step 5

Note: It is also possible use Nabil Chicken Fillet in this recipe.