

## **Recipe for Garage meal : Chicken Stew**

**NOTE : Due in LBPC Refrigerator on March 9, 2025**

**To be made in a 9” x 13” disposable aluminum pan**

### **Ingredients:**

**12 boneless and skinless chicken thighs**

**9 white potatoes**

**2 carrots**

**2 celery stalks**

**5 x 10 Oz cans of chicken gravy**

### **Recipe:**

**Stew Chicken thighs in a covered pot with simmered water covering  $\frac{1}{2}$  the chicken for 30-40 minutes at low/medium heat until chicken is tender. Add water if needed.**

**Place chicken in aluminum pan**

**Peel and quarter potatoes and boil until tender**

**Place potatoes in aluminum pan**

**Cut carrots and celery into bite-size pieces**

**Boil or steam until tender**

**Place vegetables in aluminum pan**

**Cover with gravy**

**Cover pan with aluminum foil**

