CHICKEN AND MUSHROOM PIE

INGREDIENTS (Makes about 4 baby portions)
- 1 large potato, peeled and diced
- 1 tbsp breast/formula milk
- 1 tsp cooking oil
- ½ small onion, peeled and diced
- 4 mushrooms, diced
- 2 tbsp frozen vegetables (carrot, corn, green peas)
- 100g chicken breast, diced
- 100ml water
- 1 tsp corn flour
- 1 tbsp soft cheese

METHOD
- Boil the potato in water until tender. Drain well. Add the milk and mash.
- In a pan, heat the oil and fry the diced onion for several minutes to soften.
- Add the diced mushrooms, frozen vegetables, chicken and water and cook for 15 minutes until the chicken is cooked.
- Blend the corn flour with a little water to make a smooth paste and add to the mixture. Bring to the boil and cook for a few minutes to thicken the mixture.
- Add the mashed potato and soft cheese. Mix well.
- Chop or mash to the desired consistency.

Give Baby the right nutrition at every growth stage.
See more recipes at healthhub.sg/earlynutrition