Chicken and Vegetable Bake with K.Quik Shot



- Preparation time: 20 minutes
- Cooking time: 35-40 minutes
- Recipe makes 1 portion

Recipe provides **approximately**:

| Nutritional content | Quantity | % of total energy | Your recipe |
|---------------------|----------|-------------------|-------------|
| МСТ | 20g | 45% | |
| LCT | 13.6g | 31% | |
| Protein | 15.1g | 15% | |
| Carbohydrate | 8.3g | 9% | |
| Energy (calories) | 396kcal | 100% | |



Chicken and Vegetable Bake with K-Quik Shot



| Ingredients | Quantity | Your recipe | | |
|---|-----------|-------------|--|--|
| Chicken and Vegetable Bake | | | | |
| Olive oil | 2g | | | |
| Onions, chopped | 20g | | | |
| Mushrooms, chopped | 30g | | | |
| Leeks, sliced | 50g | | | |
| Chicken breast, diced | 20g | | | |
| K·Quik cheese sauce (see recipe card) | 1 portion | | | |
| Parmesan cheese, grated | 10g | | | |
| K·Quik Shot | | | | |
| K·Quik | 50g | | | |

Method

- 1. Pre heat oven to 190°C/fan 170°C/gas mark 5.
- 2. Heat olive oil in a pan and cook onions until softened.
- 3. Add mushrooms, leeks and diced chicken and cook until browned.
- 4. Prepare **K**-Quik cheese sauce as per recipe card (one portion is needed for this recipe).
- 5. Mix chicken, vegetables and cheese sauce together and transfer to an oven proof dish.
- 6. Sprinkle with grated parmesan and bake for approximately 20 minutes until golden brown and the chicken is cooked through.
- 7. Remove from oven and serve with 50g shot K-Quik.



Always check with your dietitian what is suitable for you

Flavour K-Quik shot with sugar free Da Vinci syrup

K·Quik is a food for special medical purposes and must be used under medical supervision. These recipes have been specifically designed for use in a ketogenic diet. Refer to labels for allergen and other product information.