



Apricot Chicken

Ingredients

Chicken (pieces or cubed)
1 Packet of French-Onion Soup
1 large tin of Apricots in juice.

Instructions

1. Use a 7 litre Dixie. Gently fry the meat in a small amount of oil until it is all sealed (i.e. cooked on the outside).
2. Sprinkle the soup over the chicken.
3. Add the apricots and juice
4. Put the lid on and leave to simmer gently until everything is well cooked.
Make sure it does not boil dry, you may need to add a small amount of water.

Serve with rice.

The whole patrol should sit down and eat together.

You may wish to add Worcestershire Sauce as you serve your meal.

Rice (long Grain)

Boil the rice in plenty of water until it soft but not starting to go gooey.
Drain the rice using a colander and rinse it with a kettle of boiling water.