Main dishes / United States

Chicken braise with drained sweetcorn and white cabbage · United States

A gentle chicken braise with drained sweetcorn, white cabbage and a light United States-inspired sauce.

Time 45 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 600 g chicken breast
- ☐ 300 g white cabbage
- ☐ 3 g smoked paprika
- ☐ 10 g fresh parsley
- ☐ 30 ml neutral cooking oil
- ☐ 350 g drained sweetcorn
- ☐ 400 ml low-salt vegetable stock
- ☐ 2 g ground cumin
- ☐ salt and pepper to taste

Let's make it.

01 Dice the chicken evenly. Clean and chop the vegetables and finely chop the onion.

02 Soften the onion in the oil. Add the chicken and brown all over, using clean utensils.

03 Add the vegetables and stock and bring to a boil. Cover and simmer gently for twenty-five minutes.

04 Check the chicken reaches at least 74°C at the centre and the vegetables are completely tender.

05 Stir in the smoked paprika, ground cumin, fresh parsley and taste before serving.

AI-developed, not kitchen-tested.

Recipe & provenance DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
Original recipe and attribution CC0 1.0
recipes.dvs-services.be / studio-us-07-01-fec906d