



Jen's Mums Chicken,Bacon and Cornflake Casserole

1 Lge BBQ chicken cooked
1 small Brown onion
1 pkt Bacon
¾ cup Chicken stock
1 cup Milk
3 Tablespoons Plain flour (not self raising)
3 dessertspoons Butter
Topping:
3 tablespoons of butter
2 cups cornflakes

Break up the chicken into small pieces no bones
In a saucepan melt the butter then add the onion, add the bacon and cook until done, do not brown the bacon or onion.
Next add flour - do not brown the flour. Cook for 2 minutes.
Add chicken stock and milk, stir until this thickens then simmer for two minutes.
You can add a bit more milk if the sauce is too thick.
Mix in Chicken pieces then put it into a casserole dish.

Topping:
Melt the butter and the cornflakes together then spread on top of the chicken base.
Bake in a oven on a medium heat till the cornflakes brown on the top.
Serve and enjoy!

