

WEANING RECIPE: SWEET & SOUR CHICKEN



SERVINGS:
4 BABY PORTIONS



TIME: 30 MINS



DIFFICULTY: EASY



COST:

Ingredients:

- 50g cooked white rice
- I large tomato
- 100g chicken breast
- I pineapple ring, tinned in juice
- 1/2 small onion
- I small carrot
- I/2 yellow pepper

Method:

- I. Finely chop the onion
- 2. Chop the pepper into very small pieces
- 3. Peel the carrot and grate
- 4. Chop the tomato into very small pieces
- 5. Chop the pineapple ring into very small pieces
- 6. Chop the chicken breast into very small pieces
- 7. Add 1/2 tsp oil to a frying pan on a medium heat
- 8. Once the oil is hot, add the onion and cook until soft- around 5 minutes
- 9. Add the carrot to the pan and cook until soft- around 5 minutes
- 10. Add the chicken to the pan and cook for around 8-10 minutes
- II. Add the chopped tomato to the pan and cook for 2 minutes
- 12. Add the pineapple to the pan and cook for 2 minutes
- 13. Serve with white rice, and adapt the texture to suit your baby.