



## Step 1

### Ingredients:

2 cups chicken fillet cubed

Salt and pepper to taste

1 tsp lemon pepper

1 tsp lemon herb

1 tsp lemon garlic

1 tsp chicken spice

100g butter

2 tbsp chilli sauce

2 tbsp bbq sauce

2 tbsp tomato sauce

**Method:**

Cook chicken in butter with salt and spices. When cooked, add sauces and mix well. Keep aside.

**Step 2**

**Ingredients:**

1 big onion cut in rings

1 big green pepper julienne

2 carrots julienne

1 red pepper julienne

2 tbsp butter

**Method:**

Lightly fry the above in butter and keep aside.

**Step 3**

Boil 2 cups of pasta in salted water

**Step 4**

**Ingredients:**

White sauce

2 cups milk

2 tbsp butter

2 tbsp flour diluted in water

Salt and pepper to taste

**Method:**

Boil all ingredients together except flour. When its about to bubble, stir in the flour until thick.

**Step 5**

Fry 3 medium potatoes

**Topping:**

1 cup grated cheese

**To assemble:**

Mix the pasta and white sauce and layer on a serving tray. Spoon chicken filling over. Spoon over the fried veggies, then chips and lastly cheese. Grill in oven till cheese melts.