



## Bisto Roast Style Chicken Tray Bake



1 hr  
15 mins



Serves 4



Super Simple



Under  
**£6**  
Per Meal

### Ingredients

- Bisto Chicken Gravy Tub
- 3 Carrots (225g)
- 2 Baking Potatoes (475g)
- 1 Chicken (1.2kg)

### Method

1. Heat the oven to Fan 180°C.
2. Put your chicken in to roast.
3. Wash and Chop potatoes into small cubes. Wash and chop carrots into thin circles.
4. Half way through, add your chopped veg to the roasting dish.
5. Mix gravy granules with boiling water and stir well.
6. Serve with gravy.

*Please ensure food is cooked through and piping hot throughout before serving.*

**\*Under £1.40 per serving**

*\*Subject to these terms, the price per person in advertised recipes are based on total cost of meal serving the number of people set out in the recipe. Total cost of meal for Ambrosia recipes has been calculated on a pro-rata cost of ingredients. Prices of meals which include either OXO stock cubes or BISTO gravy in the recipe have been calculated using a pro-rata cost of either a 12 pack of OXO stock cubes or a 20g BISTO Nation's Favourites gravy drum, based on req'd servings per meal. Prices based on in-store and online prices of the three largest retailers, subject to availability and based on ingredients being purchased in a single retailer. Prices exclude convenience store prices. Prices of some recipes are based on the purchase of individual loose vegetables (see recipe for detail) and may not be available for purchases online. With the exception of the advertised BATCHELOR'S, BISTO, LOYD GROSSMAN®, SHARWOOD'S, AMBROSIA and OXO products, pricing of ingredients required to make the complete meal is based on cheapest ingredient available in each retailer; ingredient substitutions may vary the price. Prices calculated as of 31st January 2023. Prices are at the retailer's discretion & are subject to change.*

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