**Gratınated chıcken**

1 whole chicken

1 carrot

1 potato

½ cup peas

½ kg milk

2 tbsp flour

125 gr shortning

250 gr grated cream cheese

2 cups chicken broth

2 teaspoons salt

1 teaspoon blackpepper

Wash chicken, add water and salt and cook in pressure cooker for half an hour, take out of broth, remove bones and pick to small pieces.

Peel and chop vegetables to tiny pieces and boil in a different pan and drain.

Melt shortning in a deep pan, stir with flour to a light brown color. Keep stirring while gradually adding milk, cheese and chicken broth. Add vegetables and chicken pics to creamy sauce, stir and pour over an oven resistant plate, bake in 200 degree oven until dish is covered with a light brown surface.