

Kip in Sinaasappelsap



Serves 2

Prep 10 mins

Cooking 15 mins

Easy

Ingredients

20g butter

20g flour

2 tsp sugar or honey

a pinch of salt

1 tsp lemon zest

1 tsp orange zest

juice of 1½ orange

juice of 1/2 lemon

150 ml stock

300g - 400g leftover roast chicken

1. Melt the butter and add the flour and mix well until smooth. Add the sugar, salt and zest (orange and lemon). Keep stirring and add the juices and the stock.
2. Warm on a low heat. When the sauce begins to thicken, add the pieces of chicken and keep on a low heat for 15 mins. Be careful it doesn't catch! If the sauce becomes too thick, add the juice of the other half of the second orange.
3. Serve with mashed potatoes and carrots