



One Pot Creamy Mushroom Chicken.

Serves 5

Ready in approx. 45 minutes

Ingredients:

- 1tbs olive oil
- 10 chicken thigh fillets, boneless but with skin on
- 1-2tbs butter
- 2 leeks, washed and sliced
- 300g (approx.) chestnut mushrooms, thickly sliced
- 1 clove garlic, finely chopped
- 100ml dry white wine
- 1 vegetable or chicken stock cube
- 150ml boiling water
- freshly ground black pepper
- 150ml single cream
- large handful mixed fresh herbs (such as parsley, thyme and sage), chopped

Serving suggestions:

- Buttery mashed potatoes
- Steamed green vegetables

ID: 43063

Natural Canvas Cast Iron 30cm Shallow Casserole

RRP: £155.00

Sale Price: £77.50

METHOD

- 1.Heat the oil in the Denby Shallow Cast Iron dish and add the chicken pieces skin side down. Fry for a few minutes until golden then turn and seal the other side. Turn down the heat and cook for a further 5-10 minutes depending on size, until just cooked through.
2. Remove from the pan and set aside. Alternatively, seal in the pan then transfer to the oven for 10-15 minutes until cooked.
- 3.Meanwhile make up the stock with approx. 100ml boiling water
- 4.Add the butter to the dish and fry the leeks and mushrooms for a few minutes until lightly golden then add the garlic and fry for another minute.
- 5.Pour in the white wine and bubble for a minute then add the stock.
- 6.Return the chicken pieces to the pan, season well with black pepper and allow to heat through. Pour over the cream and herbs and bubble gently for a few minutes until slightly thickened
- 7.Garnish with a few extra chopped herbs scattered over the top and serve with mashed potatoes, mashed sweet potatoes and steamed green vegetables.