

Chicken and Vegetable Casserole

Serves: 6

Prep time: 15 minutes

Cook time: 45 minutes



2 serves per portion

Ingredients

3 tablespoons extra virgin olive oil

2 chicken drumsticks

4 chicken thighs

1 brown onion, diced

1 bay leaf

1 tablespoon rosemary sprigs

Black pepper to taste

100 g bacon, diced

100 ml white wine

300 g baby mushrooms, sliced

6 small white potatoes, cubed

1 cup sweet potato, cubed

1 cup green peas, frozen

Method

HEAT two tablespoons of oil in pan, brown chicken pieces for 2 minutes.

ADD onion, bay leaf, rosemary and black pepper. Add bacon and cook for further 2 minutes.

ADD white wine and bring to the boil.

STIR in mushrooms and cook for 30 minutes over low heat.

HEAT remaining oil in pan and fry potato (white and sweet) for about 15 minutes until almost cooked through.

TRANSFER potatoes to chicken dish, add peas and gently heat through for 5 minutes.



Everyday Food

Recipe Courtesy of the Country Kitchens team