



Chicken in Lager

A quick to prepare chicken casserole, with herby flavours complimenting a creamy lager gravy

Serves : 4
Preparation Time : 5 minutes
Cooking Time : 35 minutes

Ingredients

4 boneless chicken breasts
1 tbsp flour
salt and pepper seasoning
1 oz / 25 g butter
1 small onion, sliced
10 fl oz / 1/2 pint / 275 ml lager
4 tbsp double cream

Herbs & Spices

2 tsp Parsley or 2 tsp Parsley Flat Leaf
2 tsp [Chicken Seasoning](#)

Cooking Instructions

Mix the flour, chicken seasoning, salt and pepper together on a plate. Roll each chicken breast in the seasoned flour until coated.

Melt the butter in a heavy casserole dish and fry the onion over a medium heat until soft. Add the chicken and brown on both sides. Stir in the lager and bring the casserole to the boil. Cover with a tight fitting lid and simmer for 25 - 30 minutes until the chicken is cooked through.

Transfer the chicken to a warm serving dish and stand in a warm place. Boil the juice left in the casserole until it has reduced by half. Strain at this stage to remove the onion if you wish. Add the cream to the sauce along with the parsley and further seasoning if it needs it. Allow to simmer gently until it thickens. Pour over the chicken to serve.