



Gardener's Chicken

Chicken casserole with mixed vegetables. A complete meal in one pot.

Serves : 4 - 6

Preparation Time : 25 minutes

Cooking Time : 1 1/2 hours

Ingredients

1 chicken, about 3lb / 1.5 kg, jointed
2 oz / 50 g streaky bacon
2 sticks of celery
2 large onions
1lb / 450 g new potatoes
4 oz / 110 g mushrooms
2 oz / 50 g butter
8 oz / 225 g turnips
1 tin tomatoes (14 oz / 400g)
salt and pepper seasoning

Herbs & Spices

1 Bouquet Garni for Chicken or 1 Bouquet Garni
2 tsp Parsley
1 tsp (optional) Orange Zest

Cooking Instructions

preheat oven to 150C / 300F / gas mark 2

Joint the chicken and wipe clean. Remove the rind from the bacon and dice. Peel and thinly slice the onion, roughly chop the celery and slice the mushrooms. Melt the butter in a large pan and fry the bacon, mushrooms, onions and celery for 5 minutes. Remove the veg from the pan, leaving as much oil in the pan as possible, and place in a large casserole.

Fry the chicken joints in the remaining butter, adding a little more if necessary, until they are brown all over. Remove the chicken and place on the veg. Scrape the potatoes, peel and slice the turnips and put on top of the chicken. Add the bouquet garni, parsley and orange zest. Pour over the tinned tomatoes and season with salt and pepper. Cover the casserole with tin foil, then put the lid on tight. Cook in the middle of the oven for 1 1/2 hours or until tender. Serve straight from the pot.