

# Chicken, Sausage & Apple Cider Stew



**Serves 6**

**Prep 15 mins**

**Cook 40 mins**

**Easy**

## **Ingredients**

olive oil for frying

8 skinless chicken thigh fillets, cut into large chunks

8 pork sausages

1 medium butternut squash, peeled and cut into chunks

1 large onion, chopped

20g sage leaves, chopped or a tbsp dried sage

2 tsp fennel seeds, lightly crushed

1 tbsp flour

500ml dry cider

200ml chicken stock

1. Heat a little oil in a deep saucepan and brown the chicken thighs in two batches. Allow them to brown fully before turning, to stop them sticking (around 3 mins each side). Deglaze the pan with a splash of cider between batches, adding any residue to the stock. Add more oil to the pan as needed.
2. Set the chicken aside and use the same pan to brown the sausages all over for around 2 mins, then remove from the pan. If there is a lot of fat left from the sausages, spoon some of it out, leaving just a little in the pan.
3. Brown the chunks of squash for 2 mins, remove and set aside.
4. Put a little more oil in the pan, followed by the onion, and cook gently for 5 mins, then add half the sage and all of the fennel seeds and cook, stirring for 2 mins more.
5. Add the flour & stir for 2 mins. Pour in the cider and stock, whisking to prevent lumps, & bring to the boil.
6. Return the chicken, sausages & squash to the pan and simmer for 15 mins, or until everything is cooked through, stirring in the rest of the sage 2 mins before the end.
7. Serve with green beans and croquettes - or potato or celeriac mash.