

Chicken Valencia



Serves 5

Prep 15 mins

Cooking 50 mins

Easy

Ingredients

2 tbsp sunflower oil
8 bone-in chicken thighs, skin removed
6 rashers smoked streaky bacon, thinly sliced
2 onions, thinly sliced
25g plain flour
300ml white wine
400g can chopped tomatoes
1 tbsp muscovado sugar
400g button mushrooms, sliced
1 tbsp chopped thyme leaves, sliced
mash & green veg to serve

1. Heat the oven to 160C/140C Fan/ Gas 3. Heat 1 tbsp of the oil in a large, deep flameproof casserole dish with a lid. Season the chicken thighs, add to the dish and brown over a high heat for 2 -3 mins each side until golden. Remove, cover with foil and set aside.
2. Add the bacon and onions to the dish and fry for 3 -4 mins over a high heat until the bacon is crisp.
3. Measure the flour into the bowl, then add the wine, little by little, and whisk to a smooth paste. Add to the dish with the tomatoes and the sugar, and stir in well. Bring to the boil, then return the chicken and any juices to the dish and bring back up to the boil. Cover with the lid and cook in the oven for 45 mins or until the chicken is tender and cooked through.
4. Shortly before the chicken is ready, heat the remaining oil in a frying pan, add the mushrooms and fry for 3 - 4 mins until golden and just cooked. Add the mushrooms to the casserole and stir in the thyme.
5. Serve hot with mash and a green vegetable.