

Chicken & Mushroom Hot-Pot



Serves 4

Prep 35 mins

Cooking 25 mins

Easy

Ingredients

50g butter or margarine, plus extra for greasing
1 onion, chopped
100g button mushrooms, sliced
40g plain flour
1 chicken stock cube or 500ml fresh chicken stock
pinch of nutmeg
250g cooked chicken, chopped
2 handfuls of a mixed pack of sweetcorn, peas, broccoli & carrots, or pick your favourites

For the topping: 2 large potatoes, sliced into rounds & knob of butter, melted

1. Heat oven to 200C/180C fan/gas 6. Put the butter in a medium-size saucepan and place over a medium heat. Add the onion and leave to cook for 5 mins, stirring occasionally. Add the mushrooms to the saucepan with the onions.
2. Once the onion and mushrooms are almost cooked, stir in the flour – this will make a thick paste called a roux. If you are using a stock cube, crumble the cube into the roux now and stir well. Put the roux over a low heat and stir continuously for 2 mins – this will cook the flour and stop the sauce from having a floury taste.
3. Take the roux off the heat. Slowly add the fresh stock, if using, or pour in 500ml water if you've used a stock cube, stirring all the time. Once all the liquid has been added, season with pepper, a pinch of nutmeg and mustard powder. Put the saucepan back onto a medium heat and slowly bring it to the boil, stirring all the time. Once the sauce has thickened, place on a very low heat. Add the cooked chicken and vegetables to the sauce and stir well. Grease a medium-size ovenproof pie dish with a little butter and pour in the chicken and mushroom filling.
4. Carefully lay the potatoes on top of the hot-pot filling, overlapping them slightly, almost like a pie top.
5. Brush the potatoes with a little melted butter and cook in the oven for about 35 mins. The hot-pot is ready once the potatoes are cooked and golden brown.