

## Dijon Chicken Casserole & Buttery Herb Dumplings



**Serves 4    Prep 15 mins**

**Cooking 45 mins**

**Easy**

### Ingredients

25g butter  
4 shallots, finely chopped  
6 skinless, boneless chicken thighs,  
quartered into chunks  
2 tsp plain flour  
300ml white wine  
150ml chicken stock  
150ml double cream  
2 tsp of tarragon, chopped  
1 tbsp of parsley, chopped  
2 tsp Dijon mustard

### For the dumplings

100g butter, frozen  
200g self-raising flour  
1 tsp of tarragon, chopped  
2 tsp of parsley, chopped

1. Heat the butter in a large ovenproof casserole, then add the shallots and cook gently until soft. Add the chicken, turning it until all the meat is opaque and slightly golden. Sprinkle over the flour and stir well. Add the wine, gradually stirring, then add the chicken stock. Simmer for 15 minutes, then add the cream, herbs and mustard and simmer for another 10 minutes.
2. Heat the oven to 200C/fan 180C/gas 6. To make the dumplings, roughly grate the butter and mix into the flour with the herbs and plenty of seasoning. Add 3-4 tbsp cold water and mix until you have a soft dough. Divide into 12 balls and sit them on top of the casserole.
3. Transfer to the oven for 20 minutes, until the dumplings are puffed and golden.