

Manchons de Poulet aux Pommes de Terre Sautées



Serves 4 Prep 30 mins

Cooking 1h 05 mins

Challenge

Ingredients

For the chicken drumsticks

9-10 large drumsticks
2 sprigs fresh thyme, leaves picked
20ml olive oil
salt & pepper
2 lemons, juiced

For the fried potatoes

500g potatoes
75g lardons or bacon cut into cubes
2 onions, sliced
300g large mushrooms
30g butter
1 tbsp olive oil
salt & pepper

1. Mix the marinade: thyme, 2 lemons and the olive oil. Add salt & pepper. Put the drumsticks in a hermetically sealed bag with the marinade. Shake the sealed bag with the chicken and marinade and put in the fridge for 1h 30 mins.
2. Wash the potatoes and do not peel. Cook or steam till tender in salted water.
3. Clean the mushrooms and slice them thickly. Preheat the oven to 200C/ Fan 180C/ Gas 6.
4. Fry the bacon or lardons in a non-stick frying pan. Reserve. Peel the onions, cut into slices & gently fry over low heat.
5. Put the drumsticks on a grill pan (grill + pan) on the highest oven shelf for 30 mins, turning regularly.
6. When the potatoes are cooked, peel them and cut them into slices. Melt 40g butter in the same frying pan as the onions. Cook the potatoes, turning them from time to time until golden over a medium heat.
7. In a separate frying pan, fry the mushrooms over high heat with the rest of the butter.
8. Make sure the drumsticks are fully cooked and serve with the onions, the mushrooms and the potatoes.