

One-pot Chicken & Mushroom Casserole



Serves 4 Prep 20 mins

Cooking 45 mins

Easy

Ingredients

1-2 tablespoons plain flour, seasoned with salt and pepper
8 chicken thighs (bone in, skin on)
1 tbsp olive oil
1 brown onion, finely diced (or use soffrito)
2 carrots, peeled, halved lengthways and sliced (or use soffrito)
2 stalks celery, trimmed and sliced (or use soffrito)
300g button mushrooms or small brown mushrooms, halved or quartered
400 ml chicken stock
3 sprigs fresh thyme
2 teaspoons cornflour
150-200g frozen green peas
mashed potatoes, steamed rice or potato waffles, to serve

1. Place flour into a large snap-lock bag. Add chicken & toss to lightly coat in flour.
2. Heat oil in large ovenproof pan over a medium-high heat. Brown chicken in 2 batches. Transfer to a plate. Set aside.
3. Add onion, carrots and celery (or about 100g soffrito) to the pan. Cook, stirring often, over medium heat for 4-5 mins until onion softens. Stir in mushrooms. Cook, stirring occasionally, for 2-3 mins until slightly softened
4. Stir in stock. Return chicken to pan. Add thyme. Bring to the boil. Reduce heat, cover and simmer, stirring occasionally, for 15 minutes. Uncover and cook for 15 minutes or until chicken is just cooked through. Mix cornflour with 2 tsp water in a cup until smooth. Stir cornflour mixture into chicken mixture. Cook for 1 min or until thickened. Stir in peas and cook for 2 mins.
5. Serve with mashed potatoes, rice, potato waffles or couscous