

# Shredded Chicken with Wild Mushroom Broth



**Serves 2 - 4**

**Prep 20 mins**

**Cooking 1h**

**Easy**

## Ingredients

### For the broth

4 chicken thighs (550g), bone in, 2 skinned, 2 left skin-on  
1 tbsp olive oil  
3 carrots, chopped into 4cm pieces  
3 banana shallots, cut into quarters lengthways  
finely shaved peel of 1 small lemon  
1 sprig fresh rosemary  
500ml chicken stock  
300ml white wine  
850ml water  
30g dried wild mushrooms  
1 tsp soft light brown sugar  
Salt

### For the mushrooms

10g unsalted butter  
150g shimeji mushrooms  
180g enoki mushrooms

### To serve

5g tarragon leaves, finely chopped  
5g chervil leaves, finely chopped

1. Mix all the thighs in a bowl with the oil and an eighth of a teaspoon of salt.
2. Heat a 30cm-wide, heavy-based casserole pot for which you have a lid on a medium-high flame. Lay in all the thighs (skin-side down for the 2 that have some), & leave to fry for 5 mins, until golden brown. Turn down the heat to medium, flip over the thighs and fry for another 2 mins. Remove the chicken from the pot, leaving the fat in the pot and the pot on the heat. Add the carrots, shallots, lemon peel and rosemary, and fry for 4 mins, stirring often, then return the chicken to the pot and add the stock, wine, water, dried mushrooms, sugar and half a teaspoon of salt. Turn the heat to low, cover the pot and leave to simmer for 1 h, until the chicken is soft enough to pull apart. Pour the contents of the pan through a sieve into a second pan that's big enough for all the broth, then discard the contents of the sieve except for the chicken (you can serve the mushrooms & carrots with the soup, if you like). Remove and discard the skin from the 2 skin-on thighs, then use 2 forks to shred all the flesh.
3. Just before serving, melt the butter in a large, non-stick frying pan on a medium-high heat. Leave to bubble for a minute, then add all the mushrooms and a 1/4 tsp of salt, & fry for 8mins, stirring often, until golden-brown. Stir in the shredded chicken and cook for 3 mins more, until warmed through, adding some of the broth, if it looks dry.
4. Reheat the broth, if need be, then divide between 4 shallow bowls. Pile the mushrooms and chicken on top, scatter over the tarragon & chervil, & serve.