

Chicken & Bacon Casserole



Ingredients

- 450g Streaky Bacon (2cm Chunks)
- 1 Chicken (Jointed Into 8 Pieces)
- 4 tablespoons Olive Oil
- 4 medium Carrots (Peeled And Cut Into 4cm Chunks)
- 10 Baby Onions (Peeled And Halved)
- 8 Garlic Cloves (Peeled)
- 400ml Chicken Stock
- sprig Thyme, Rosemary Or Sage

Method

1. Put the bacon into a small saucepan of cold water and bring up to the boil to remove excess salt.
2. Drain, and dry the bacon on kitchen paper.
3. Heat up a frying pan, add 2 tbsp olive oil, sauté the bacon until nice and golden and crispy, remove to a casserole.
4. Add the chicken to the pan, adding more oil if necessary
5. Sauté the chicken for a few minutes until golden, then remove from the casserole and sauté the carrots, onions and garlic for a minute, seasoning with salt and pepper.
6. Add them to the other sautéed ingredients in the casserole.
7. Deglaze the frying pan by adding the stock over a high heat and dissolving all the juices on the bottom.
8. Pour the stock into the casserole.
9. Add a sprig of thyme or rosemary or sage and put into an oven at 160c for about 45 mins or until cooked.
10. Strain the juices if you like (if you have not added flour at the start) and spoon any fat off the top and add back in to the stew.
11. Sprinkle with some chopped parsley if you like.
12. Serve with mashed potatoes.

Tips:-

- Of course you could put potatoes on top of this in the casserole, like an Irish Stew.
- You could also add 150ml white wine into the stock when you are deglazing the pan.

Recipe brought to you by Peninsula Bulk Meats