

Chicken Chasseur Recipe

Ingredients

2 tbsp oil
170 g diced bacon
1kg 8 skinless chicken thigh fillets, chopped into quarters
½ tsp salt
½ tsp black pepper
1 medium onion peeled and finely diced
3 cloves garlic peeled and minced
2 tbsp tomato puree
2 tbsp plain all-purpose flour
180 ml (3/4 cup) white wine
360 ml (1 ½ cups) chicken stock
150 g baby chestnut mushrooms, sliced in half
2 medium carrots peeled and diced
2 bay leaves
3 stalks fresh thyme

Instructions

1. Preheat the oven to 180C
2. Heat the oil a large casserole pan over a medium heat.
3. Add the bacon and fry for 6-8 minutes, stirring often, until golden.
4. Remove from the pan, using a slotted spoon (leaving the oil behind) and place in a bowl.
5. Add the chicken to the pan and sprinkle on the salt and pepper. Turn up the heat to medium-high, and fry the chicken for 5 minutes, turning occasionally, until lightly browned.
6. Turn the heat back down to medium and add the onion. Fry for 2-3 minutes, stirring often, until the onion starts to soften.
7. Add the garlic and fry from a further minute, stirring constantly.
8. Add the tomato puree and flour and stir together for a minute, to coat the chicken, then slowly pour in the wine while stirring constantly.
9. Let the liquid bubble for a minute, until slightly reduced.

10. Stir in the stock, then add the mushroom, carrots, bay leaves and thyme.
11. Stir together and bring to a gentle simmer. Then turn the heat off, place a lid or some foil on the dish and place in the preheated oven for 30 minutes. Remove the lid for the last 15 minutes – to help brown the chicken a little more.
12. Give everything a stir, then sprinkle the cooked bacon on top and place back in the oven for one more minute, to warm the bacon through.
13. Serve over creamy mashed potato with a sprinkling of fresh parsley.