

ONE POT CHICKEN CHASSEUR

Ingredients

1 tsp olive oil

25g butter

1 chicken cut into 10 pieces

14 baby onions peeled left whole

2 garlic cloves , crushed

200g pack small button or chestnut mushrooms cut in half

225ml red wine

2 tbsp tomato purée

2 tarragon sprigs

500ml chicken stock

Heat the oil and half the butter in a large lidded casserole. Season the chicken, then fry for about 5 mins on each side until golden brown. Remove and set aside.

Melt the rest of the butter in the pan. Add the onion, then fry for about 5 mins until soft. Add garlic, cook for about 1 min, add the mushrooms, cook for 2 mins, then add the wine. Stir in the tomato purée, let the liquid bubble and reduce for about 5 mins, then stir in the tarragon and pour over the stock. Slip the chicken back into the pan, then cover and place into the oven to cook for about 45 minutes .

Remove from the oven allow to cool for 2-3 minutes then serve.

900g (2lb) large Maris Piper potatoes, peeled and quartered

100g (4oz) unsalted butter

120ml (4 fl oz) double cream

salt & pepper and freshly grated nutmeg

MASH POTATO

METHOD:

Boil the potatoes in salted water until cooked, approximately 20 – 25 minutes, depending on size.

Drain off all the water and replace the lid and shake the pan vigorously, which will start to break up the boiled potatoes. Add the butter and single cream, a little at time, while mashing the potatoes.

Season with salt, pepper and some freshly grated nutmeg according to taste.
The potatoes will now be light, fluffy, creamy and ready to eat.