



Chicken Casserole

Tumtum hurried along to the kitchen to investigate the delicious smells. "Are you casseroles tonight, dear?" he asked Nutmeg hopefully.

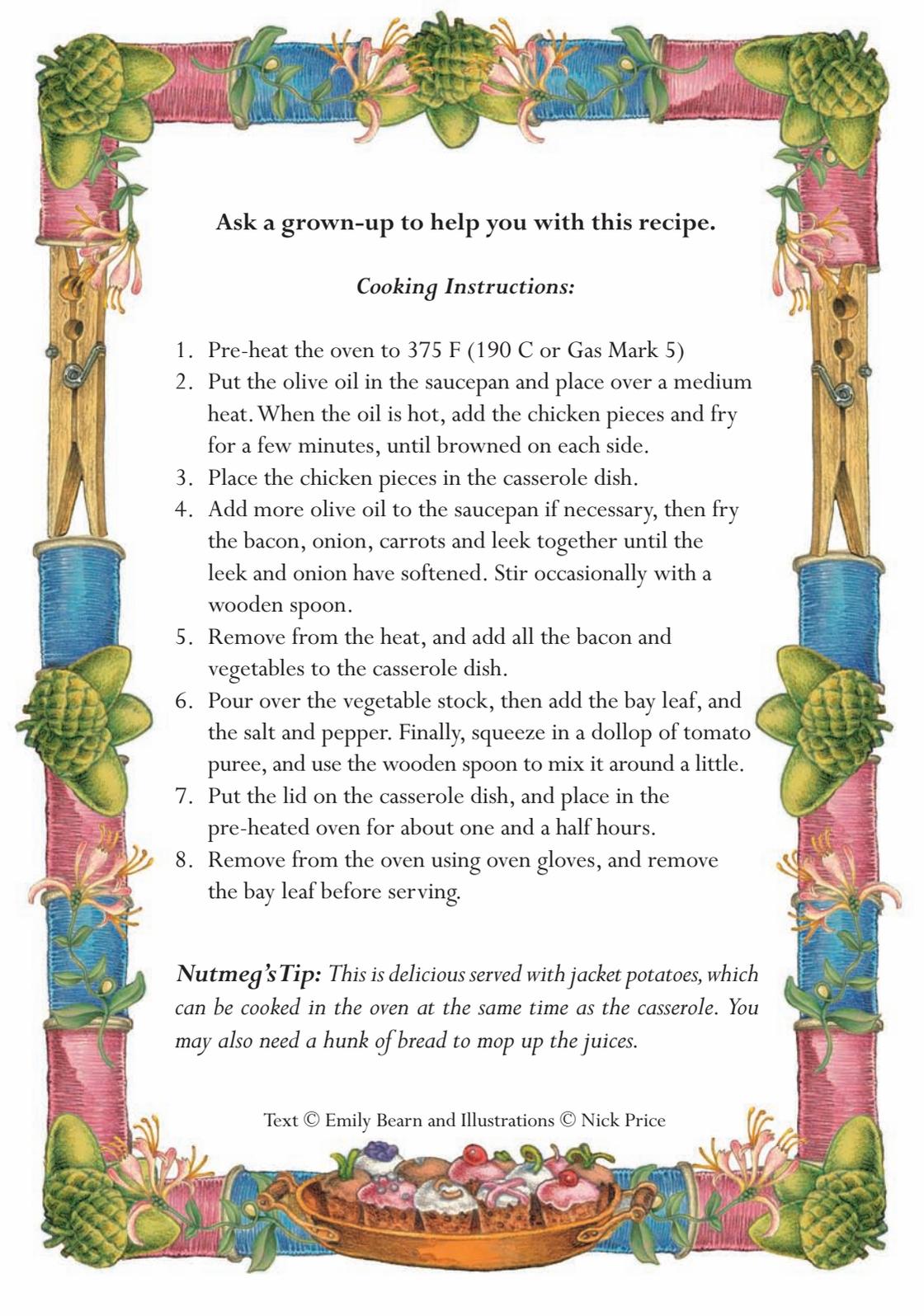
Serves 4 - 6

Ingredients:

- 3 tablespoons of olive oil
- 6 rashers of bacon, chopped
- two large carrots, peeled and chopped
- one pint of vegetable stock (if you don't have vegetable stock, dissolve a stock cube in a pint of boiling water)
- 6 pieces of fresh chicken (a combination of legs and thighs is ideal)
- one onion, chopped
- one large leek, chopped
- one bay leaf
- a generous squeeze of tomato puree
- salt and pepper – to your taste

You will also need:

- a large saucepan
- a large oven-proof casserole dish with a lid
- a wooden spoon
- a pair of oven gloves



Ask a grown-up to help you with this recipe.

Cooking Instructions:

1. Pre-heat the oven to 375 F (190 C or Gas Mark 5)
2. Put the olive oil in the saucepan and place over a medium heat. When the oil is hot, add the chicken pieces and fry for a few minutes, until browned on each side.
3. Place the chicken pieces in the casserole dish.
4. Add more olive oil to the saucepan if necessary, then fry the bacon, onion, carrots and leek together until the leek and onion have softened. Stir occasionally with a wooden spoon.
5. Remove from the heat, and add all the bacon and vegetables to the casserole dish.
6. Pour over the vegetable stock, then add the bay leaf, and the salt and pepper. Finally, squeeze in a dollop of tomato puree, and use the wooden spoon to mix it around a little.
7. Put the lid on the casserole dish, and place in the pre-heated oven for about one and a half hours.
8. Remove from the oven using oven gloves, and remove the bay leaf before serving.

Nutmeg's Tip: *This is delicious served with jacket potatoes, which can be cooked in the oven at the same time as the casserole. You may also need a hunk of bread to mop up the juices.*

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