

Chicken Chasseur

Ingredients

2 chicken breasts (or 2 quorn fillets)
 1 tbsp oil
 1 onion
 4 rashers bacon
 1 clove of garlic
 200g mushrooms
 1 chicken stock cubes
 1 tbsp tomato puree
 1 tbsp cornflour



Aim Higher

Choose a different cut of chicken - thigh or drumstick or try turkey
 Add some fresh or dried herbs - 2 sprigs fresh thyme/1 tsp dried thyme

Equipment

All equipment is provided by school

****PLEASE REMEMBER TO BRING A CONTAINER WITH A LID TO TAKE YOUR FOOD HOME****

Method:

1. Fry the chicken pieces in oil until browned on each side. Remove from pan and set aside.
2. Chop onion and add to pan and cook for 5 minutes to soften.
3. Chop bacon and garlic and add to pan and cook for 2 minutes.
4. Chop mushrooms and add to pan and cook for further 2 minutes.
5. Add the stock cubes to 400ml of hot water and add to pan with the tomato puree.
6. Return chicken to pan and add thyme. Bring to boil, then turn down to a simmer and cook for 15 minutes.
7. Blend cornflour with a little water to make a paste. Slowly pour into pan, stirring all the time until the sauce thickens.
8. Cook for 2 further minutes and then transfer to dish