

Chicken, leek and mushroom casserole



★★★★★

ON SPECIAL

0:30 Prep • 1:20 Cook • 4 Servings • Capable cooks

Full of country-style French flavours, this creamy dish is **casserole** cooking at its best.

YOUR LOCAL PRICING

Looks like your closest store is Coles Richmond Icon 3121
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coles

~~\$7.50~~
SAVE 80¢
\$6.70
ea



Gluten Free Short Rindless Hickory Smoked Bacon 400g
\$16.75 per 1kg
Special available from 09/10/19 to 15/10/19

\$11
kg



RSPCA Approved Chicken Thigh Fillet Skin Off approx. 1.2kg
\$11.00 per 1kg
Special available from 18/09/19 to 15/09/20

Prices available at displayed Coles store, may not be available at other stores or [coles.com.au](#). Specials commence at 7am on start date, but may start before or extend beyond displayed dates. While stocks last. We reserve the right to limit sale quantities. Multi save price only available when purchased in the multiples specified.

Prices accurate as at: 14/10/2019

INGREDIENTS

- 8 (about 2.2kg) chicken thigh pieces (\$)
- 1 tablespoon olive oil
- 250g rindless bacon rashers, coarsely chopped (\$)
- 2 leeks, pale section only, washed, ends trimmed, cut into 2cm-thick slices
- 400g button mushrooms, halved
- 2 garlic cloves, crushed
- 2 tablespoons plain flour
- 250ml (1 cup) Massel salt reduced chicken style liquid stock
- 250ml (1 cup) white wine
- 6 sprigs fresh thyme

- 125ml (1/2 cup) thickened cream
- Mashed potato, to serve

METHOD

Step 1 Preheat oven to 180°C. Heat a 3L (12-cup) capacity flameproof, ovenproof casserole dish over medium-high heat. Add half the chicken and cook for 3-4 minutes each side or until golden. Transfer to a plate. Repeat with the remaining chicken, reheating the dish between batches. Use kitchen paper to wipe the dish to remove excess fat.

Step 2 Heat oil in the dish over medium-high heat. Add the bacon, leek, mushroom and garlic and cook, stirring, for 5 minutes or until golden brown. Add the flour and cook, stirring, for 1 minute or until well combined. Add the stock, wine and thyme, and bring to the boil.

Step 3 Return the chicken to the dish. Cover and bake in oven for 1 hour or until the juices run clear when the chicken is pierced with a skewer.

Step 4 Use tongs to transfer the chicken to a plate. Transfer the remaining leek mixture to a medium saucepan. Add the cream and bring to the boil over medium-high heat. Cook for 5 minutes or until sauce thickens slightly.

Step 5 Divide the mash among serving plates and top with the chicken. Pour over the leek mixture to serve.

NUTRITION

2800 kJ
ENERGY

36g
FAT TOTAL

14g
SATURATED FAT

4.5g
FIBRE

74g
PROTEIN

9.5g
CARBS (TOTAL)

All nutrition values are per serve

NOTES

Freezing tip: Cool the casserole at the end of step 3. Transfer to an airtight container. Label, date and freeze for up to three months. Thaw in the fridge overnight. Preheat oven to 180°C. Reheat. Continue from step 4.

COMMENTS & RATINGS

★★★★★ **Absolutely delicious!!**



KristieGaudion

96 days ago

I thoroughly enjoyed this! Will definitely make this again. My kids have a problem with green foods so they picked out the leek but it was just so flavoursome. I didn't change anything.

Like Comment

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