

One-pot creamy chicken and leek



★★★★★

 ON SPECIAL

0:15 Prep • 1:10 Cook • 4 Servings • Super easy

A one pot of creamy **chicken**, bacon, leek and mushrooms makes this bistro-style dish a winning winter warmer.

YOUR LOCAL PRICING

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coles

\$7⁴⁰
kg



RSPCA Approved
Chicken Maryland
Supreme approx. 800g
\$7.40 per 1kg

\$3
ea




White Button
Mushrooms Prepacked
200g
\$15.00 per 1kg
Special available from
28/08/19 to 03/09/19

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: 29/08/2019

INGREDIENTS

- ☐ 2 tablespoons plain flour
- ☐ 4 (about 1.4kg) chicken marylands, skin on
- ☐ 2 tablespoons olive oil
- ☐ 225g speck, rind removed, cut into 1cm strips
- ☐ 250g small button mushrooms 
- ☐ 2 leeks, trimmed, cut into 2cm-thick slices
- ☐ 6 fresh thyme sprigs, plus extra, to serve
- ☐ 2 garlic cloves, crushed
- ☐ 125ml (1/2 cup) dry white wine
- ☐ 250ml (1 cup) chicken stock

- ☐ 250ml (1 cup) thickened cream
- ☐ Cooked risoni pasta, to serve (optional)

METHOD

- Step 1** Preheat the oven to 180C/160C fan forced. Place the flour in a sealable plastic bag and season. Add the chicken and toss until well coated.
- Step 2** Heat the oil in a large flameproof dish or deep, ovenproof frying pan over medium-high. Add the chicken and cook for 4-5 minutes each side or until golden. Transfer to a plate and set aside.
- Step 3** Add the speck, mushroom, leek and thyme to the dish, and cook, stirring occasionally, for 4-5 minutes or until the leek has softened. Add garlic and cook, stirring, for 30 seconds or until aromatic. Pour in white wine and cook, stirring, for 3-4 minutes or until the wine has reduced and almost evaporated. Stir in stock and cream, and bring to the boil. Remove from heat and return the chicken to the pan, skin-side up.
- Step 4** Bake for 45 minutes or until chicken is cooked through. Sprinkle with extra thyme sprigs and serve with risoni, if desired.

NUTRITION

3721 kj
ENERGY

68.5g
FAT TOTAL

27g
SATURATED FAT

5.5g
FIBRE

49g
PROTEIN

13g
CARBS (TOTAL)

All nutrition values are per serve

NOTES

- When cutting up leeks, use the white part only and wash thoroughly to remove dirt trapped inside.
- Swap chicken marylands for a mixture of skin-on chicken thigh fillets and drumsticks. Or you could joint a 1.4kg whole chicken.
- Try swapping speck for bacon instead.
- Serve this with a smooth creamy mash instead of risoni, if you like. Boil 800g potatoes in a large saucepan of water for 20 minutes or until tender. Drain then return the potatoes to pan. Cook for 1 minute to remove excess water then add 20g butter and 1/2 cup milk or cream. Mash to combine until smooth.

COMMENTS & RATINGS

★★★★★ **Sooo good!**



Jladams

78 days ago

I served with beans & corn and mashed potato.

Like Comment

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