

## 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**

**\$7.40**  
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
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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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The banner features the 'coles LITTLE SHOP 2' logo on the left. In the center, a purple banner reads 'FIND THE GOLD TROLLEY AND WIN'. To the right, a gold shopping trolley is shown falling into a pool of water, with a 'coles' logo on it. The background is yellow with sunburst patterns. At the bottom, a red bar contains the text '\*While stocks last. For full terms & conditions visit [coles.com.au/littleshop/gold-trolley](http://coles.com.au/littleshop/gold-trolley)' and the 'coles | coles express' logo.