



There was a large Chicken on both reduced and special offer the other day, so it ambled home with me and was put to bed in the freezer. This casserole only used the wings and legs, so we'll be thinking of something tasty to do with the breasts this evening and probably be eating leftovers on Friday!

Ingredients:-

Legs and wings from your Chicken
1L of Chicken Stock
The Zest, juice and skin of a Lemon
A good handful of Coriander, chopped
2 Garlic Cloves, minced
1 large Onion, cut into chunks
6 New Potatoes, halved
1 Shallot, sliced
Garlic Butter
Salt & Pepper
Oil

Method:-

- (1) Melt the Garlic Butter and add a little Oil
- (2) Add the Coriander, a squeeze of Lemon Juice and season.
- (3) Stir to wilt down.
- (4) Sear the Chicken portions in Oil.

- (5) Pour the Garlic Butter sauce over the seared Chicken and allow to simmer.
- (6) In a casserole dish layer the Potatoes, Lemon shell, Onion, Garlic and then add the Chicken portions on top.
- (7) Pour the Chicken Stock around the edges.
- (8) Put the lid on and pop in a pre-heated oven at 160c for an hour or until the Chicken is very tender.

We served ours with fried Kale and Bacon. Boiled Carrots and Peas. Gravy with the addition of some of the cooking Stock and Onions.