



Chicken, Leek and Mushroom Crumble

Prep:	30 mins
Cook:	Max 25 minutes in total
Total:	55 minutes
Servings:	8 children and 1 adult

Ingredients

- 250g chicken breast mini fillets
- 1 leek, finely sliced
- 200g chestnut mushrooms, cut into small pieces (not finely chopped though)
- 1 garlic clove, crushed
- A handful of thyme, leaves only
- 150g plain flour
- 500ml full cream milk
- 45g cold butter
- 1 tbsp olive oil
- Sea salt
- Freshly ground pepper

Method

1. Preheat your oven to 180°C/Fan 160°C/Gas 4.
2. Heat oil in a pan and add the chicken, fry for 6-8 mins until brown on both sides. Set aside on a plate.
3. Add a dessert spoon of oil to the pan and add the onion and mushroom. Cook on a low heat until the leek and mushroom lightly brown.
4. Add half the thyme leaves and garlic to the onions and mushrooms and stir to combine.
5. Add 2 tablespoons of flour and combine.
6. Add 2 tablespoons of milk and combine until a smooth sauce begins to develop. Repeat this process until all of the milk has been incorporated into the sauce.
7. Heat until boiling then reduce the heat and simmer.
8. Make a crumble from the flour and remaining butter. Add some thyme to the mix.
9. Roughly chop the chicken breasts and arrange in an ovenproof dish.
10. Pour the sauce over the chicken.
11. Sprinkle the crumble over the mixture.
12. Bake for about 25 minutes.
13. Garnish with the remaining thyme and serve with your choice of carbohydrates and vegetables.