



Chicken Casserole

Prep:	20 mins (increase time if more than 1 batch is being prepared)
Cook:	1 hour 15 minutes
Total:	1 hour 35 minutes
Servings:	12 children and 1 adult

Ingredients

- 1kg boneless chicken thigh cut into chunks coated in 2 table spoons seasoned flour
- 4 carrots, chopped
- 2 stalks celery, sliced
- 2 cloves garlic, crushed
- 1 - 2 onions, peeled and sliced
- 500g parsnips cut into chunks
- 1tbsp mustard
- 2 tsp dried mixed herbs
- 2 bay leaves
- 2 vegetable stock cubes made up with 500ml water
- 2 tins of chopped tomatoes
- Oil
- Cornflour to thicken

Instructions

1. Fry the chicken in batches in a large pan until sealed and brown, remove from the pan and set aside (about 10 minutes)
2. Add the vegetables EXCEPT THE GARLIC to the pan with a little more oil and fry until a little brown, add the garlic at this point and cook for a minute or two. Remove mixture from pan and place to one side (about 5 minutes)
3. Add all wet ingredients to deglaze the pan.
4. Add herbs and stir to combine.
5. Return chicken and vegetable mixture to the pan and bring to the boil, reduce heat and simmer for about an hour, until the chicken is cooked and soft.
6. Add cornflour mixed with water to thicken the casserole.
7. Remove bay leaves and serve.

Adapted from: <https://lianaskitchen.co.uk/chicken-casserole-slow-cooker/>