

# Your Saturday night in...

If you're staying in on Saturday evening, why not try our recipe.....

Make a chicken go further, and the mustard gives it that little kick.

Prep: 40mins

Cook: 2 hours

Serves: 4 - 6



## Mustard chicken with winter vegetables

### Ingredients

1 chicken, about 1.8kg/4lb in weight

2 onions

6 celery sticks

6 carrots

2 bay leaves

2 thyme sprigs

1 tsp black peppercorn

50g butter

100g smoked bacon

Bacon lardons

3 small turnips,  
peeled and cut into wedges

1 tbsp plain flour

2 tbsp wholegrain mustard

3 rounded tbsp crème fraîche

Good handful parsley, chopped

### Method

- 1 Put the chicken in a large pot. Halve 1 onion, 1 celery stick and 1 carrot. Add to the pot with the herbs, peppercorns and a sprinkling of salt. Add water to come halfway up the chicken, bring to the boil, then cover tightly and simmer for 1½ hrs. Cool slightly, remove the chicken to a dish, then strain the stock into a bowl.
- 2 When the chicken is cool enough to handle, strip the meat from the bones and tear into pieces with your hands.
- 3 Chop the remaining onion, and cut the celery and carrots into thick slices. Heat the butter in the same pot, add the onion and lardons, then gently fry for 5 mins until just starting to brown. Add the remaining veg, then fry for 2 mins. Stir in the flour, then cook for 1 min. Measure 900ml stock (if you don't have enough, make it up with water), then gradually add to the pan, stirring. Cover, then simmer for 20-25 mins until vegetables are tender.
- 4 Return the chicken to the pan with the mustard and crème fraîche, then return to a simmer, stirring gently. Season and sprinkle with parsley.