

# CHICKEN, CARROT & POTATO CASSEROLE



Moderate



90 minutes



Main



04-06 Servings

## INGREDIENTS

1 tbsp olive oil  
1.5 kg skin on chicken thighs and drumsticks (6 to 8 pieces)  
salt and pepper  
2 onions , halved and cut into wedges  
2 garlic cloves , minced  
3 large carrots , cut thick end into 1.5cm pieces  
125 ml white wine (or water)  
35g flour  
750 ml vegetable stock  
2 tbsp tomato paste  
2 tsp worcester sauce  
three sprigs thyme or 1 tsp dried thyme  
2 bay leaves  
600g potatoes , halved (quarter large ones)



## COOKING STEPS

Preheat oven to 180C/350F.

Heat oil in a large pot over high heat. Brown chicken on both sides until light golden, sprinkling with salt and pepper. Remove from pot. (Do in 2 batches if pot not big enough).

If there's too much oil in the pot, discard some. Add onion and garlic. Cook for 2 minutes until onion is translucent. Add carrots and cook for 1 minute.

Add wine. Stir, scraping the bottom of the pan to dissolve the brown bits into the liquid. Cook for 1 minute until liquid is mostly gone. Sprinkle flour across surface, stir.

Add stock, tomato paste, worcester sauce, thyme and bay leaves. Stir to dissolve tomato paste. Place chicken on top, keeping the skin above the liquid level as much as you can. Bring to simmer then cover. Bake for 45 minutes.

Remove from oven, remove lid. Add potatoes, pushing them into the liquid and rearranging chicken so they sit on top (for lovely crispy skin).

Return to oven without the lid for a further 40 minutes until the chicken skin is deep golden and super crispy, the potatoes are soft and the sauce is thickened.

Taste sauce and adjust salt and pepper to taste. Serve with warm crusty bread on the side.