

One Pot Chicken Lincolnshire Sausages and Haricot Beans



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Ingredients

2 tbsp rape seed oil
8 chicken thighs
150g piece smoked bacon, cut into thick slices, or bacon lardons
6 Lincolnshire sausages,
1 large onion, finely sliced
1 celery stick, finely sliced
3 garlic cloves, finely chopped
500ml dry white wine
1 bouquet garni (see tip)
500ml chicken stock, hot
2 x 400g tins haricot beans, drained and rinsed
Handful of fresh flat leaf parsley, chopped
50g fresh breadcrumbs

Preheat the oven to 140°C/Gas 1

Shopping list

Browse our local suppliers to make your shopping list.

Method

Heat the oil in a large heavy-based casserole. Season the chicken thighs well, then brown lightly all over. Remove and set aside. Add the bacon to the pan and fry gently for 5 minutes until lightly golden, then remove with a slotted spoon.

Add the sausages to the dish and fry over a medium heat for 1-2 minutes to brown, then remove and set aside with the bacon.

Gently fry the sliced onion and celery for 10 minutes until soft and translucent, then add the garlic and fry for a further minute. Pour in the white wine and bubble briskly for 5 minutes until reduced by a third.

Return the chicken, bacon and sausage to the pan, then add the bouquet garni and pour in the stock. Season well, bring to the boil, then transfer, uncovered to the oven or on top of the stove reduce heat to a slow simmer.

Remove the casserole from the oven and increase the temperature to 200°C/fan 180°C/gas 6. With a slotted spoon remove the chicken and sausages and set aside. Put the casserole on the hob and boil the liquid over a high heat for about 20 minutes until the liquid has reduced by half.

Remove from the heat, gently stir in the beans and parsley, then return the chicken and sausages to the dish. Scatter over the breadcrumbs then return to the oven for 20 minutes.

Serve with creamed potatoes and greens