

OUR RECIPE

Chicken and Mushroom Hot Pot

INGREDIENTS

- 50g butter or margarine, plus extra for greasing
 - 1 onion, chopped
 - 100g button mushrooms, sliced
 - 40g plain flour
 - 1 chicken stock cube
 - pinch of nutmeg
 - pinch of mustard powder
 - 250g cooked chicken, chopped
 - 2 handfuls of a mixed pack of sweetcorn, peas, broccoli and carrots, or pick your favourites
- For the topping
- 2 large potatoes, sliced into rounds
 - knob of butter, melted



METHOD

1. Heat oven to 200C/180C fan/gas 6. Put the butter in a medium-size saucepan and place over a medium heat.
2. Add the onion and leave to cook for 5 mins, stirring occasionally.
3. Add the mushrooms to the saucepan with the onions.
4. Once the onion and mushrooms are almost cooked, stir in the flour– this will make a thick paste called a roux. Crumble stock cube into the roux and stir well. Put the roux over a low heat and stir continuously for 2 mins.
5. Take the roux off the heat pour in 500ml water slowly.
6. Season with pepper, a pinch of nutmeg and mustard powder.
7. Put the saucepan back onto a medium heat and slowly bring it to the boil, stirring all the time.
8. Once the sauce has thickened, place on a very low heat. Add the cooked chicken and vegetables to the sauce and stir well.
9. Grease a medium-size ovenproof pie dish with a little butter and pour in the chicken and mushroom filling.
10. Carefully lay the potatoes on top of the hot-pot filling, overlapping them.
11. Brush the potatoes with a little melted butter and cook in the oven for about 35 mins.