

## 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 vegetables

#### For the topping

2 large potatoes, sliced into rounds  
Butter, melted



### METHOD

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

**Serving Suggestion - serve with seasonal or roasted vegetables.**