



ALL IN ONE CHICKEN CASSEROLE

Ingredients

- 8 skinless chicken thigh fillets
- 1 peeled onion, halved and sliced
- 2 carrots, sliced
- 12 egg-sized potatoes, skins on and halved or quartered
- 500ml chicken or vegetable stock
- 6 tablespoons peas
- 1 tablespoon dried paprika
- 1 tablespoon half-fat crème fraiche (optional)

Method

- 1** Put the chicken thighs, onion, carrots, potatoes and stock into a large saucepan. Bring to the boil and then simmer, covered, for 15 minutes.
- 2** Add the peas and paprika and cook for a further 10 minutes, or until the potatoes are soft.
- 3** Stir in the crème fraiche if using and serve.