

8 Chicken and sage hotpot

Slow cooker recipe

This tasty chicken and root vegetable hotpot can be served with delicious buttery grilled potatoes with a little extra effort.

Preparation time: 35 minutes

Cooking time: 5 hours

Servings: 6

Ingredients

2 carrots, scraped and diced
1 swede, peeled and diced
600 gm medium potatoes, washed or peeled
1½ tbl olive oil
6 organic or higher welfare chicken thighs
1 onion, topped, tailed, skinned and sliced
4 unsmoked streaky bacon rashers
2 tbl plain flour
600 ml chicken stock
2 or 3 sprigs of sage
salt and pepper to taste
25 gm butter (optional for grilled potatoes)

Instructions

- Preheat the slow cooker if necessary.
- Prepare the carrots, swede and potatoes. If opting for grilled potatoes, slice them thinly.
- Heat 1 tablespoon of olive oil in a large pan and ½ tablespoon in another pan.
- Prepare the onion.
- Brown the chicken on both sides in the large pan for a few minutes on each side, and gently fry the onion and bacon on both sides in the second pan.
- Set aside the bacon and onion to cool.
- Sprinkle the flour over the chicken and pour the stock over it. Add the sage, salt and pepper and return the chicken mixture to the boil.
- Use scissors to cut the bacon into small pieces.
- Transfer the chicken mixture to the slow cooker pot, then add the onion, carrots, swede and potatoes.
- Cover with the lid and cook on auto for 5 hours.
- If opting for grilled potatoes, heat the grill 15 minutes before serving, remove the potatoes from the hotpot 10 minutes before serving, place them in a grilling tray with little dabs of butter and grill them until golden brown.

Tip: The liquid remaining after serving can be chilled or frozen for later use.