



Braised Chicken with Bacon

Serves 4 Cooking 25 Mins

- 200g diced bacon or pancetta
- 4 chicken thigh fillets
- 2 garlic cloves, crushed
- 2 tbsp plain flour
- 300ml chicken stock
- $\frac{1}{2}$ tsp dried rosemary
- 1 x 400g can cannelloni beans, drained and rinsed

Fry the bacon or pancetta for 3 mins until just crispy Transfer to a plate, using a draining spoon.

Cut each chicken thigh into 3 or 4 pieces, season and brown in the bacon fat for 3-4 mins.

Stir in the garlic and plain flour; followed by the chicken stock, rosemary, beans and bacon. Season and simmer for 10-15 mins.

Serve with mashed potatoes and stir-fried cabbage.

