



# Chicken Casserole

SERVES 4

## INGREDIENTS

2 tsp olive oil	100g button mushrooms, sliced
480g chicken thigh fillets, quartered	150g green beans, trimmed and cut into 3cm pieces
1 leek, halved and sliced	1 bunch broccolini or baby broccoli, halved
2 garlic cloves, crushed	1 tsp Dijon mustard
1 cup salt reduced chicken stock	1 tsp chopped tarragon
1 cup allowed gravy	

## METHOD

1. Preheat oven to 180°C.
2. Heat the oil in a heavy based ovenproof saucepan or dutch oven over medium heat and cook the chicken in batches until golden. Set aside. Add the leek and garlic to the pan, stirring until leek is tender, about 5 minutes.
3. Add the stock, gravy, mushrooms, mustard, tarragon and chicken. Bring to a simmer. Cover and bake in the oven for 30 minutes. Add the beans and broccolini and return to the oven for a further 10 minutes.
4. Season to taste.

