



**Cafe & Deli**

# Recipe of the Week

## CHICKEN WITH WINTER HERBS

*Always a crowd-pleaser for winter warmth*

### Ingredients

50g butter  
6 pieces chicken or chicken legs  
6 small onions, peeled  
12 baby carrots  
6 small Agria potatoes, peeled  
6 baby turnips, peeled with tops left on  
6 cloves garlic, peeled  
2 cups chicken stock  
1 cup white wine or water  
2 sprigs each of thyme, parsley, & rosemary, plus extra parsley to garnish  
Salt and freshly ground black pepper  
1 tab flour

### Method

1. Preheat oven to 180 degrees.
2. Melt half the butter in a casserole and brown chicken all over. Remove and set aside.
3. Lower heat, add onions, brown lightly then return chicken to dish with carrots, potatoes, turnips and garlic.
4. Heat stock and wine, and add to pan with the herbs, season well, cover and place in the oven for 1 hour until cooked through.
5. Transfer chicken and vegetables to a dish. Keep warm.
6. Boil sauce to reduce by a third.
7. Mix remaining butter and flour to a paste. Whisk into sauce and allow to thicken.
8. Take the chicken meat from the bones and reheat in the sauce with the veges.
9. Taste for seasoning and mix through extra parsley.