



The Hungry Guest

SPRING CHICKEN AND WILD MUSHROOM RISOTTO

SERVINGS: 4

PREP & COOKING TIME: 1 HOUR 10 MINS

INGREDIENTS

4 x Sutton Hoo chicken thighs and legs, seasoned with salt and pepper
1 x Mereworth leek, finely chopped
1 x Mereworth onion, finely diced
3 x cloves garlic, crushed
100g x bacon lardons
500ml x chicken stock

3 x Sprigs of thyme
1/2 x Bunch tarragon, finely chopped
100g x Fresh or frozen peas
1 x Mereworth pak choy, cut in half
1 x Hungry Guest Wild Mushroom Risotto
Vegetable oil
Salt and pepper
1 TBSP Cornflour

DIRECTIONS

For the chicken legs:

1. Preheat an oven to 190 degrees C.
2. Add a little oil to a heavy based pan on a medium heat and brown the chicken legs well. Remove and keep to the side.
3. Add a little more oil and sweat the onion and garlic until soft. Remove from the pan.
4. Place the bacon lardons in the pan and render down slowly until evenly caramelised.
5. Place all of the veg and chicken into a baking tray.
6. Cover with chicken stock, add the thyme, and bring to the boil.
7. Cover with a lid or foil and cook in the oven for 1 hour.
8. When the chicken is cooked it will be tender to touch. Remove from the liquid and reduce the sauce by half.
9. Mix 1 tbsp of cornflour with 2tbsp of water and whisk into the sauce to thicken.
10. Boil the peas in salted water for 2-3 minutes. Strain.
11. Sauté the pak choy and reserve
12. Add the peas and pak choy to the sauce and return to the heat.
13. When hot, finish with tarragon and serve.

For the risotto:

1. Preheat oven to 190 degrees C.
2. Remove the sleeve from the ready meal and pierce the film lid.
3. Place on a baking tray and bake for 35-45 minutes until piping hot.
4. Ensure the risotto is piping hot.