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by Lynn Marsh

Lynn's Cluck Cluck Casserole

Ingredients

4 Chicken joints for 1 chicken
100g Chopped Mushrooms
500ml Stock
3-4 level tablespoons of flour
50g Butter
Chopped Parsley

Preparation

1. Divide the chicken into the required sizes suitable for serving
2. Dip each piece of chicken into seasoned flour and fry butter till brown, add the remaining flour to the pan and brown lightly, add the stock and boil
3. Place the chicken in a casserole dish and pour over the liquid
4. Cover the casserole and put in the oven to cook
5. Check the meat and cook gently, average cooking time 1 ½ hours
6. Add the chopped mushrooms to the chicken casserole 30 minutes before serving.
7. Just before serving sprinkle with chopped parsley and serve

Cooks Note

Servings 4-6
Oven Temperature 220c