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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

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