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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
