



One Pot Creamy Leek & Mushroom Double Chicken Thighs

with Butter Beans, Italian Style Cheese and Chives

Low Carb

Preparation time : 30 min.



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Find the full recipe and preparation details online.
<https://hfresh.cottey.fr/en-GB/recipes/one-pot-creamy-leek-mushroom-double-chicken-thighs-435>

Detach me! _____

Before you start

Plan ahead by checking the use-by dates of your ingredients. Rinse fresh produce and prepare the quantities listed below.

Utensils

Garlic Press, Large Saucepan, Lid, Sieve

Ingredients for 1-6 people

Ingredient	2p	3p	4p
Leek (unit(s))	1	2	2
Butter Beans (carton(s))	1	2	2
Garlic Clove (unit(s))	2	3	4
Sliced Mushrooms (grams)	120	180	240
Cider Vinegar (milliliter(s))	15	22½	30
Creme Fraiche (grams)	150	225	300
Chicken Stock Paste (grams)	10	15	20
British Chicken Thighs (unit(s))	8	12	16
Chives (bunch(es))	1	1	2
Grated Hard Italian Style Cheese (grams)	20	40	40
Butter (grams)	20	30	40
Water for the Sauce (milliliter(s))	100	150	200

Add yourself

Salt, pepper, oil and water according to taste.

Nutritional values

Per serving	Amount
Energy (kj)	5343 kj
Energy (kcal)	1277 kcal
Fat	89 g
of which saturates	37.7 g
Carbohydrate	22.4 g
of which sugars	8 g
Dietary Fibre	12.9 g
Protein	99.5 g
Salt	2.66 g

Allergens

Egg, Milk, Sulphites

Always check the product labels for allergen information.



Get Prepped

Trim the root and dark green leafy part from the **leek** and discard. Halve lengthways, then thinly slice.
Drain and rinse the **butter beans** in a sieve.
Peel and grate the **garlic** (or use a garlic press).



Time to Fry

Heat a drizzle of **oil** in a large saucepan on medium-high heat.
Once hot, add the **butter** to the pan (see pantry for amount). Once melted, stir in the **leek** and **mushrooms**. Season with **salt** and **pepper**.
Cook until the **leek** has softened and **mushrooms** have browned, 6-8 mins, stirring occasionally.



Add the Flavour

When the **veg** has softened, add the **garlic** and cook until fragrant, 30 secs. Pour in **cider vinegar** and cook until evaporated, 1 min.
Stir in the **creme fraiche**, **chicken stock paste** and **water for the sauce** (see pantry for amount), then bring to the boil.



Cook the Chicken

Stir the **chicken thighs** and **butter beans** into the **sauce**. **TIP:** Notice a stronger smell from your chicken? Don't worry, this is normal due to packaging we use to keep it fresh.
Once boiling, lower the heat to medium, add the **chicken thighs** and **butter beans**. Cover with a lid.
Simmer until the **chicken** is cooked, 15-20 mins, stirring halfway.
IMPORTANT: Wash your hands and equipment after handling raw chicken and its packaging. It's cooked when no longer pink in the middle.



Finishing Touches

Meanwhile, finely chop the **chives** (use scissors if easier).
Once the **chicken** is cooked, using two forks, shred it into small pieces. Stir through the **cheese** until melted.
Taste and season with **salt** and **pepper** if needed. Add a splash of **water** if it's a little thick.



Serve Up

Share the **chicken, leek and mushroom one pot** between your bowls.
Sprinkle over the **chives** to finish.

Enjoy your meal!