



Honey Mustard Chicken Potato Bake

Honey Mustard Chicken and Potato Bake? It doesn't get much better than this delicious combination to warm up on a cold winter evening.

Key equipment: Cast Iron Casserole Pot, Spray Oil,
Measuring Cups
Honey Swap: 100%



Skill Level

Easy



Cooking Time 40 mins



Servings

4

INGREDIENTS

1 tbsp vegetable oil
1 kg chicken thigh fillets, skin on
Sea salt & black pepper
250g streaky bacon, finely chopped
600g baby potatoes, skin-on, halved
3 cloves garlic, peeled and finely sliced
250ml (1 cup) pouring cream
2 ½ tbsp Dijon mustard
60g (2 ½ tbsp) Capilano Pure Honey
1 cup chicken stock
Thyme sprigs, to serve
Crusty bread (or garlic bread), Steamed
greens (broccolini, snow peas) to serve

INSTRUCTIONS

- 1 Preheat oven to 180°C (fan-forced).
- 2 Add bacon and potato to pot and cook for 5-6 minutes until golden. Add cream, garlic, mustard and stock, mix well. Add chicken back to pot and bring to a simmer.
- 3 Cover pot with lid and cook in oven for 15 minutes. Remove lid, add thyme sprigs and cook an additional 10 minutes until surface is golden and potatoes are soft.
- 4 Serve with steamed greens dressed in olive oil and sea salt flakes, add an extra squeeze of honey to the casserole pot to serve.