



# Chicken Cassoulet

⌚ Prep time: 15 mins  
🍲 Cook time: 40-45 mins  
🍽 Serves: 6



## Ingredients

1kg chicken pieces, bone in (thighs and/or drumsticks)

100g smoked bacon, chopped

1 onion, diced

2 cloves garlic, crushed

2 sticks celery, diced

2 Tbsp Dijon mustard

420g can cannellini beans, rinsed and drained

Handful fresh parsley leaves, chopped

420g can **Wattie's Condensed Creamy Chicken Soup**

## Method

1. Heat a dash of oil in a deep lidded frying pan. Brown chicken pieces. Set aside. Drain any excess oil. Add bacon, onion, garlic and celery. Sauté until soft. Stir in dijon mustard. Place chicken back into pan.
2. Pour over **Wattie's Condensed Creamy Chicken Soup** and 1 cup of water. Stir. Bring to the boil. Reduce heat. Cover and simmer 30 minutes. Add cannellini beans and continue cooking for a further 10-15 minutes with the lid off until chicken is cooked and sauce reduced. Stir through parsley.