

## CHICKEN CASSEROLE AND MASH



 Serves 4

 Prep Time 15 minutes

 Cook Time 1 1/2 hours



### INGREDIENTS

- 8 Tegel Chicken Drumsticks, skin removed
- 1 onion, diced
- 1 carrot, peeled and sliced
- 2 stalks celery, sliced
- 1 parsnip or swede, peeled and sliced
- 420 g can **Wattie's Condensed Creamy Chicken Soup**

### METHOD

1. Preheat oven to 180°C. Heat a dash of oil in a non-stick frying pan and brown the chicken. Remove and place in oven-proof casserole dish.
2. Add onion, carrot, celery and parsnip to pan and cook for 2 minutes or until just starting to brown. Pour in **Wattie's Condensed Creamy Chicken Soup**, water or wine and thyme and mix thoroughly.
3. Pour into casserole dish. Cook for 1 1/2 hours.

- 1 cup water or white wine
- 1 Tbsp chopped fresh thyme or 1 tsp dried thyme
- ½ cup lite sour cream (optional)
- 450 g bag **Wattie's Frozen Homestyle Mashed Potato**

4. Remove from oven and stir in sour cream, if using.

5. Place **Wattie's Homestyle Mashed Potato** in a microwave safe bowl, cover and cook on high for 6-8 minutes. Stir and serve with the casserole and extra green vegetables.

#### **Crockpot/Slow Cooker Instructions:**

Prepare the recipe following step 1 and place in a slow cooker with the remaining ingredients but omit the water. Stir to combine and cook on LOW for approx 8 hours (refer to your user manual). Stir in sour cream if using and serve as directed above.