

Wrap up your leftover roast chicken in a delicious stew casserole!...

HUMBLE CHICKEN STEW & MASH

(Adapted from "Save With Jamie")

Serves: 4

1	leftover chicken carcass with meat
4 cups	water
4 slices	smoked bacon, finely sliced
2 Tbsp	olive oil
2	onions, chopped
3	large carrots, chopped
2	potatoes, cut into 1-inch pieces
8 oz	celery root (or celery), cut into 1-inch pieces
Few sprigs	fresh thyme
2	bay leaves
7 oz	button mushrooms, halved
1 heaping Tbsp	all-purpose flour
Mashed potatoes	
2 Tbsp	unsalted butter
1/4 cup	milk
Pinch	nutmeg (if desired)



1. Strip up to 10 oz meat off a leftover chicken carcass and put aside.
2. Place the carcass and any bones in a large saucepan and bash up the bones. Cover with 4 cups of water, bring to boil, then simmer for at least 30 minutes, skimming away any scum from the surface.
3. Meanwhile, place bacon in a large casserole pan on a medium heat with olive oil, while you peel and chop onions, potatoes and celery. Add to the pan along with thyme and bay leaves. Cook for 10 minutes, stirring regularly. Stir in mushrooms, along with the leftover chicken and flour.
4. Pour the broth through a sieve straight into the pan (topping up with a little water, if needed) and let it simmer for 40 minutes, or until thick and delicious.
5. Combine mashed potatoes with butter, milk and nutmeg. Serve on the side with hot chicken stew *OR* transfer stew to a baking dish (roughly 10 x 12 inches), top it with mashed potatoes and bake at 375°F for around 20 minutes, or until golden and hot.