

### CREAMY CHICKEN & PUMPKIN/SQUASH

All ingredients available at Johns!

Pumpkin cooked the right way is delicious or use seasonal squash if you prefer.

Make in advance – serves 4.

#### Ingredients

- 8 free range chicken thighs/legs
- 1 lemon, halved
- 2 tbsp olive oil
- 25g unsalted butter
- 1 small onion, finely chopped
- 300 pumpkin/squash, peeled, seeded and cut into 2cm cubes
- 200g mushrooms, sliced
- 300ml double cream
- 114ml chicken/veg stock

Try with a bottle of our wine of the month Vinal unoaked Chardonnay – Special offer 2 for £10 in October!

#### Preparation

- Heat oven to 180C/fan 160C/gas 4. Skin chicken pieces & rub the cut side of the lemon over them.
- Heat oil in a pan large enough to hold the chicken in one layer. Add chicken & brown on both sides. Transfer to a casserole.
- Melt the butter in the same pan. Add onion & 1 tsp salt, then cook until pale gold.
- Add the pumpkin pieces to the onion & sauté for 5 mins. Add the fresh mushrooms & cook for a further 5 mins
- Stir in the cream, the stock & seasoning to taste. Simmer uncovered for 10-12 mins until reduced slightly, then pour over the chicken.
- Cover & cook in the oven for 30-40 mins, turning the chicken once & adding a few spoonfuls of water if the sauce becomes a little dry.