

## SALTBUSH & PEPPERBERRY OUTBACK CHICKEN CASSEROLE



### Ingredients:

- 2 kg chicken thighs, bone-in
- 1 cup plain flour
- 1 tsp [Saltbush](#)
- 1 tsp [Mountain Pepperberry](#), finely ground
- 1 tsp [Cinnamon Myrtle](#), finely ground
- 1 tsp sea salt, plus extra for seasoning
- 1 large onion, sliced
- 3 cloves garlic, crushed
- 1 tsp [Mountain Pepper Leaf](#)
- 1/2 cup balsamic vinegar
- 1 cup chicken stock
- 400 grams diced canned tomatoes
- 2 cups tomato passata
- 1 cup whole green olives
- 6 - 8 stems cherry tomatoes on the vine
- 3 tbsps olive oil, plus extra for roasting tomatoes

This rustic chicken braise is a symphony of flavours, featuring Saltbush, Mountain Pepperberry, Pepper Leaf, and aromatic Cinnamon Myrtle. Slow-cooked in a rich tomato and balsamic sauce with plump green olives, it's topped with roasted vine tomatoes for a savory and warming casserole perfect for autumn nights.

Prep Time: 20 minutes - Cooking Time: 1 hour 30 minutes. - Serves: 6 - 8

**Method:**

1. Coat the chicken thighs with flour and the Aussie spice blend, then brown them off in a hot frypan. Set them aside for a moment.
2. In the same pan, soften the onion and add crushed garlic, Cinnamon Myrtle, and Mountain Pepper Leaf for that extra Aussie kick.
3. Splash in balsamic vinegar and let it simmer down. Add the stock, tomatoes, passata, and green olives, then bring it all to a good boil. Place the chicken pieces back in, cover, and let it simmer away for an hour.
4. While it's bubbling, roast some tomatoes on the vine in the oven with a drizzle of oil. They'll roast up nicely in about 15 minutes.
5. Serve everything up, topped with those juicy roasted tomatoes and a sprinkle of fresh parsley. Pair it with rice or pasta, a crisp green salad, or some good ol' mashed potatoes and steamed greens.

**Tips:**

- For a gluten-free version, swap plain flour for gluten-free flour.
- Store in the refrigerator for up to 3 days or freeze for up to 2 months. 🍅🍷🌿