



Serves:	6-8 people
Preparation:	30 minutes
Cooking time:	1.5 hours
Level:	Even I can do this

# CHRISTINE'S CHICKEN HOT POT

With ricotta, herbs and rustic potatoes

*This was donated by Christine Manfield when we were collecting recipes for the cooking classes that Table run for young Mums at Glen Mervyn refuge.*

## Ingredients

- 3 tbsp olive oil
- 1 onion, diced
- 4 garlic cloves, sliced
- 2 small red chillies, finely sliced
- 2 bacon rashers, chopped into sticks
- 1 small fennel bulb, finely diced
- 1 celery stick, diced
- 1 carrot, diced
- 1 zucchini, diced
- 1 medium potato, peeled and diced
- 4 ripe tomatoes, chopped
- 1600 ml chicken stock (or water)
- 1 cup fresh peas
- 100 gr small cavolo nero leaves (or Chinese cabbage leaves)
- 300gr chicken (roasted or steamed), shredded
- salt and pepper, to taste
- couple of slices of leftover bread (preferably sourdough), torn into small chunks
- handful of parsley or coriander leaves

## Method

- Heat the oil in heavy based pot, sauté the onion, garlic, chillies and bacon until softened and starting to colour, about 5 minutes.
- Add the fennel, celery, carrot and zucchini and sweat with the onions for a couple of minutes.
- Add the potato and tomatoes and stir through the vegetable base to combine and cook for another 2 minutes.
- Add the stock and bring to the boil, then reduce heat and simmer gently for 15 minutes.
- Add the peas and cavolo nero leaves and simmer for a few minutes until cooked.
- Stir through the shredded chicken and season to taste with salt and pepper.

