

Welsh roast chicken with leeks and bacon



A one pot dish based on an old Welsh recipe when they used boiling fowl which were tougher and required longer cooking.

Serves 6 | **Prep** 10 minutes | **Cook** 1 hour 40 minutes

Ingredients

20g butter
200g streaky bacon, diced
2 sticks celery, sliced
4 large carrots, cut into chunks
1 large leek, washed and sliced
1 x 1.6kg free-range chicken
400ml vegetable stock
200ml Welsh white wine^{Δ*}
2 bay leaves
4 sprigs fresh thyme

Method

- 01** In an ovenproof dish melt the butter and fry the bacon, celery and carrots for 10 minutes until beginning to soften, then add the leek. Stir well.
- 02** Remove from the heat and place the chicken on top of the vegetables. Pour over the stock, wine, herbs and season with salt and pepper.
- 03** Put a lid on top and roast in a moderate oven 180°C/Gas 4 for 1.5 hours. Remove the lid for the last half hour of cooking to brown the chicken.
- 04** Remove from the dish and onto a serving platter, carve the chicken and serve with the leek and bacon sauce and potatoes.

