

— creating delicious stories, at home —



Smoked chicken with tarragon and lemon with creamy white beans

Ingredients

- 1 fennel bulb, sliced
- 2 leeks, washed and finely sliced
- 1 tbsp fresh thyme
- 2 garlic cloves, peeled and chopped
- olive oil
- knob of butter
- splash of white wine
- 500g cannellini beans
- 1 tbsp sour cream
- 1 x 450g Poachers Pantry smoked chicken breast
with tarragon and lemon

Method

Sauté fennel, leeks, thyme and garlic in olive oil and butter over low heat until soft. Increase heat and add white wine and simmer for 4 minutes. Bring to the boil, add the cannellini beans and enough water to almost cover. Simmer 5-10 minutes until creamy. Before serving, stir in sour cream and season with salt and pepper. Meanwhile, rub 1 teaspoon of salt into the skin of the chicken and put in preheated 200°C oven for 20 minutes. Slice the chicken and serve alongside the bean mix. Serve with seasonal vegetables or salad.

Serves 4

