



# Chicken & Mushrooms

2 tbsp olive oil  
1 pound boneless, skinless chicken thighs  
flour for dusting  
1.5 ounces chopped, cooked bacon  
1 ¼ cups small button mushroom  
2 large shallots, chopped  
1 cup chicken stock  
1 tbsp white wine vinegar  
¼ cup frozen pea  
small handful parsley, finely chopped

## Directions:

1. Heat 1 tbsp oil in a frying pan. Season and dust the chicken with flour, brown on all sides. Remove. Fry the bacon and mushrooms until softened, then remove.
2. Add the final tbsp oil and cook shallots for 5 mins. Add the stock and vinegar, bubble for 1-2 mins. Return the chicken, bacon and mushrooms and cook for 15 mins. Add the peas and parsley and cook for 2 mins more, then serve.