

# Chicken, Thyme & Wild Mushroom Pilaf

This is a perfect quick and easy one pot wonder dish, whilst taking advantage of wild mushroom that are now in season! Perfect for a get together along with a nice glass of chilled white wine. Serves 4.



## Ingredients

4 chicken supreme or fillets  
2 tbsp rapeseed oil  
2 small onions finely dices  
2 garlic cloves, minced  
150g wild edible mushrooms  
or mushrooms of choice, sliced.  
200g long grain rice, washed.  
600ml hot chicken stock  
4 fresh thyme sprigs  
Salt/ pepper to taste

## Method

1. Preheat the oven to 200C/ 180C fan oven/ Gas 6.
2. Heat the oil in a cast iron dish and place the chicken fillets skin side down first and sauté until slightly golden on both sides. Do not fully cook, just seal and place on a tray until required.
3. In the same pan, add the onions, garlic, mushrooms and thyme and sauté until soft over a low heat.
4. Add in the washed rice and stir for one more minute.
5. Pour the chicken stock in on top of the rice and stir once. season to taste.

6. Place the chicken, skin side up on top of the rice and cover with a lid.
7. Place the casserole dish in the preheated oven and bake for 20 minutes.
8. Garnish with chopped parsley and serve. Enjoy!