



Leek, Potato & Chicken Casserole

SERVES: 4 | TOTAL TIME: 2 HOURS + CHILLING TIME

INGREDIENTS

- $\frac{1}{3}$ cup olive oil + extra for greasing
- 3 garlic cloves, finely chopped
- 1 lemon, finely zest rind and then juice
- 1.5 kg chicken, trimmed and cut into 8 pieces
- 750 g potatoes, peeled and cut lengthways into 1cm-thick slices
- 1 stick celery, sliced
- 2 leeks, trimmed, halved lengthways and thinly sliced
- $\frac{1}{2}$ dry white wine
- $\frac{1}{2}$ cup chicken stock
- $\frac{3}{4}$ cup flat-leaf parsley, roughly chopped
- $\frac{1}{3}$ cup pitted kalamata olives
- Gremolata* or chopped flat leaf parsley, to serve

*Gremolata is a home-made blend of finely chopped flat-leaf parsley, garlic and lemon zest.

DIRECTIONS

1. Preheat oven to 180°C/160°C fan-forced. To make marinade, combine $\frac{1}{4}$ cup oil, garlic, lemon zest and juice in a large bowl. Season with salt and pepper. Add chicken and toss to combine. Refrigerate for 30 minutes or longer if time permits.
2. Heat remaining 1 tbsp oil in a large heavy-based frying pan over medium-high heat. Add chicken to pan and cook, drizzling with any remaining marinade, until golden brown on all sides. Remove pan from heat.
3. Grease a large oven-proof casserole pan with oil. Arrange potatoes, celery and leeks in pan. Add wine, stock and half the parsley. Arrange chicken in pan and pour over any remaining pan juices. Cover (with a lid or foil) and bake for 1 hour to 1 hour 15 minutes until chicken is tender. Stir through olives and the remaining parsley in the last 5 minutes of cooking. Sprinkle with gremolata or parsley to serve.