

# Glazed Chicken with Potato & Celeriac Mash



**Serves 4    Prep 15 mins**

**Cooking 35 mins**

**Easy**

## Ingredients

### For the chicken:

4 boneless skinless chicken breasts ( $\pm$ 140g)  
1 tbsp olive oil  
100g chestnut mushrooms, sliced  
1 tbsp plain flour  
600ml chicken stock  
1 tbsp tomato puree  
2 fresh rosemary sprigs  
2 tbsp redcurrant jelly

### For the mash:

3 large potatoes,  $\pm$  700g  
peeled & chopped  
200g celeriac, peeled &  
chopped  
3 tbsp semi-skimmed milk  
8 spring onions, trimmed &  
chopped

1. Heat a large pan, brush the chicken breasts with oil and brown them in the pan for about 4 mins on each side. Remove from the pan and set aside (in warm oven?).
2. Add the mushrooms to the pan and cook until brown. Add the flour and cook for a few minutes, stirring, until it browns. Pour in the stock, stirring. Bring to the boil, stir in the tomato puree, rosemary and put the chicken back in. Cover the pan and cook over a gentle heat for 15-20 mins until just tender.
3. Meanwhile, make the mash: simmer the potatoes and celeriac in a large pan of boiling salted water for about 12 mins or until tender. Drain and return to the pan, covered, to dry them out (careful not to burn!). In a small pan, gently heat the milk, add the onions and cook until softened. Mash the potatoes and celeriac with the milk and onions. Season to taste.
4. Stir the jelly into the chicken. Turn the heat up to reduce the sauce so it coats the chicken. Serve with the mash.