



cast iron

Chicken Casserole with Green Olives,  
Red Capsicums and Thyme  
New Soleil 24cm Round Casserole



# Chicken Casserole with Green Olives, Red Capsicums and Thyme

Serves 4-6

A good recipe for chicken casserole should be in every home chef's repertoire.

## Le Creuset Cast Iron 24cm Round Casserole

### Ingredients

1 tablespoon vegetable oil  
4 chicken thighs  
4 chicken drumsticks  
4 shallots, peeled and cut into quarters,  
keeping the core intact  
6 garlic cloves, skins on and bashed  
3 red capsicums cut into triangles  
3 tablespoons flour  
500ml chicken stock  
2 teaspoons sugar  
100g green olives, pitted  
Salt & pepper to taste  
Sprigs of thyme

### Method

1. Preheat oven to 180°C
2. Heat the oil in the casserole over a medium setting. Brown the chicken pieces in batches and set aside. Be sure not to over crowd the dish as this will prevent the chicken from being properly browned all over.
3. Sauté the shallots until lightly golden and set aside, do the same with the garlic and then the red capsicum.
4. There will be a little chicken fat left in the pan, stir in the flour and whisk in the prepared chicken stock. Season to taste.
5. Add the chicken, shallot, garlic and capsicum back to the casserole dish and stir well so that everything is coated in the sauce.
6. Add a few sprigs of thyme and olives.
7. Cover with a lid and bake at 180°C for 30 minutes. Scatter with a few fresh thyme sprigs.

Serve with rice or potatoes.



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