

# Creamy Chicken, Mushroom and Thyme Risotto



## Ingredients:

- 1 Whole Chicken Jointed: Use 200g of Meat (Breast)
- 700ml Chicken Stock: Made from Boiling Chicken Carcass
- 160g Chestnut Mushrooms
- 160g Arborio Rice
- 50g Soft Cream Cheese
- 40g Cheddar Cheese
- 2 Garlic Cloves
- 1 Brown Onion
- 1 Bay Leaf
- 2 Dessertspoons Olive Oil: School to Provide
- 1 Teaspoon Dried Thyme
- Pepper: School to Provide
- Salt: School to Provide

Please bring a container to take your cooked dish home in and a spare container for your raw meat.

## Method:

1. To prepare the chicken: Place the chicken on a red chopping board. Remove the packaging and place in the bin. Using a red handled knife, remove the string from the legs. Joint the whole chicken into breasts, thighs, drumsticks and wings. Select 200g of chicken breast to use for the dish and dice into even size pieces.
2. Store the remaining meat in a sealed container in the bottom of the fridge.
3. Place the carcass in a large saucepan and cover with water, add bay leaf and pepper. Place a piece of crunched up baking paper over the carcass, place the saucepan at the back of the hob and bring the water to the boil. Reduce the heat and reduce the liquid for 15 to 20 minutes.
4. Weigh and measure out all ingredients accurately.
5. Peel and finely dice the brown onion.
6. Chop the chestnut mushrooms in half.
7. Peel and finely chop the garlic.
8. Grate the cheddar cheese onto a plate.
9. Place a large saucepan at the front of the hob and add a dessert spoon of olive oil.
10. Heat the oil for 30 second and add the chopped chicken, season with salt and pepper and cook for 3 minutes on each side or until browned.
11. Once the chicken has browned, transfer it to a plate and set aside.
12. Return the saucepan to a medium heat and add another dessertspoon of olive oil.
13. Once hot, add the chopped onion and halved chestnut mushrooms and cook for 7 to 8 minutes or until softened.
14. Once the vegetables have softened, add the chopped garlic, thyme and Arborio rice to the saucepan and cook for 1 to 2 minutes.
15. Remove the saucepan of chicken stock from the heat and place on a pan stand. Pour the chicken stock and place in a jug.
16. Add the chicken stock a small amount at a time to the saucepan containing the rice, stirring continuously for 15 to 20 minutes or until all the stock is absorbed and the rice is cooked.
17. Once the rice is cooked, return the reserved browned chicken to the saucepan, stir in the soft cream cheese with half of the cheddar cheese and cook for 2 to 3 minutes further or until the chicken is cooked through. Use a food probe to ensure the chicken has a core temperature of 75°C.
18. Season with a pinch of salt and pepper.

