



Russell Hobbs

DUALCHEF PRESSURE COOKER Recipe

CHICKEN STEW

Function: STEW

Time: 95 minutes

Serves: 5-6

INGREDIENTS

1 tbsp olive oil	4 celery stalks, cut into 2cm chunks
6-8 pieces bone in, skin on chicken thighs & drumsticks	½cup (125ml) lightly flavoured white wine (or water)
1 tsp Salt	3 tbsp flour
1 tsp pepper	3 cups (750ml) chicken stock
2 onions, halved & cut into wedges	2 tbsp (30ml) tomato paste
2 garlic cloves, minced	2 tsp (30ml) Worcestershire sauce
3 large carrots, cut thick end into 1.5cm pieces	3 sprigs thyme, or 1 tsp dried thyme
2 bay leaves (dried or fresh)	600g baby potatoes, halved

METHOD

1. Heat oil in the **Russell Hobbs DualChef** pot (SAUTÉ function) over high heat. Brown chicken on both sides until light golden, sprinkle with salt and pepper. Remove from pot. (Do in 2 batches if pot is not big enough). If there's too much oil in the pot, discard some of it then add onion and garlic. Cook for 2 minutes until onion is translucent, add carrots and celery then cook further for 1 minute.
2. Add wine. Stir, gently scraping the bottom of the pot to dissolve the brown bits into the liquid. Cook for 1 minute until liquid is mostly gone. Sprinkle flour across surface, then continue to stir.
3. Add broth, tomato paste, Worcestershire sauce, thyme and bay leaves. Stir to dissolve tomato paste.
4. Place chicken on top, keeping the skin above the liquid level as much as you can. Select STEW function and bring to simmer then cover. Cook for 45 minutes.
5. Remove pressure cooker lid, add potatoes, pushing them into the liquid and rearranging chicken so they sit on top (for lovely crispy skin).
6. Return to the pot without the lid for a further 40 minutes until the chicken skin is deep golden and super crispy, the potatoes are soft and the sauce is thickened. Taste the sauce and adjust salt and pepper to taste.

Chef's tip: Serve with warm crusty bread. Optional: garnish with extra fresh parsley