



Creamy Chicken, Leek & Kale Cassoulet

Supper simple one pot dish for those chilly evenings

Serves: 4

Prepare: 5 Minutes

Cook: 30 Minutes

Difficulty: Easy

Ingredients

- [500g diced chicken](#)
- [6 x 66g chicken sausages](#)
- 1tbsp salted butter
- 3 shallots, roughly sliced
- 1 large garlic clove, crushed
- pinch of sea salt
- 1tbsp dried mixed herbs
- 2 leeks, sliced into thick discs
- 10g tarragon, roughly chopped
- 350ml double cream
- 500ml vegetable stock
- 1tsp ground nutmeg
- 1 tin butter beans
- 100g kale

Method

1. In a large heavy-bottom pan with lid, melt the butter over a medium heat. Add the shallots, garlic and generous pinch of salt to the pan and gently fry for 3 - 4 minutes until the shallots begin to soften
2. Add the diced chicken to the pan and turning the chicken occasionally, browning on all sides. Sprinkle in the dried mixed herbs and stir through. Add the leek slices and tarragon before pouring in the cream and stock
3. Bring the pan to a boil then turn down to a gentle simmer before adding the nutmeg and butter beans. Take the chicken sausages, remove the skins and squeeze the meat into a bowl. Divide the sausage meat into 12 equal portions and roll into balls
4. Place the sausage balls on the surface of the cassoulet and place on the lid. Allow to gently simmer for 20 minutes, stirring occasionally
5. Roughly chop the kale, removing any woody stems. Remove the lid of the pan, give the cassoulet a good stir (don't worry in the sausage balls now submerge, then will hold their form) before adding the kale. Allow a final 10 minutes of cooking without the lid, until the sauce has thickened and the kale is tender and cooked
6. Serve generously into bowls alongside seasoning vegetables and crusty bread for dipping