

Chicken with Mustard & Crème Fraiche



Serves: 4

Profitability:

Steps:

Set the oven at 200°C/ gas mark 6

Put the chicken thighs in an ovenproof dish

Put the crème fraiche in a mixing bowl with mustard, crushed garlic, a little salt and black pepper. Pull the thyme leaves from their stalks and add them to the crème fraiche

Cut the pancetta/bacon into short, thick strips then fry in a non-stick pan until the fat is golden. Mix with the sauce then spoon over the chicken

Bake for 35 minutes until the sauce is bubbling and the chicken skin is nicely coloured

Ingredients:

4 chicken thighs

250ml Crème fraiche

2-3 heaped tbsp grain mustard

2 garlic cloves, crushed

150g pancetta or bacon in the piece

3 or 4 sprigs (small) of thyme