



## Roasted Chicken Leg with Braised Peas & Lettuce & Bread Sauce

Duane and Tim, [The Hilton Adelaide](#)  
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### Ingredients:

2 chicken legs  
2 rashers bacon  
8 anchovies  
3 shallots, sliced  
½ cos lettuce, sliced  
1 cup peas  
1 lemon  
2 tbsp extra-virgin olive oil  
30g unsalted butter  
400ml chicken stock  
vegetable oil

### Bread sauce:

80g fresh (but day old) breadcrumbs  
1 onion  
2 garlic cloves  
2 fresh bay leaves  
400ml milk  
100ml pure cream  
30g unsalted butter  
Murray river salt flakes and pepper for seasoning

### Method:

Season and then seal the chicken in a smoking hot pan with vegetable oil until golden  
Transfer to an oven tray and roast for 10 – 15 minutes at 200°C or until cooked through  
Heat olive oil and butter in a pan with anchovies, once the pan is hot, add shallots and the bacon  
Sweat the shallots and bacon for a few minutes then add the peas and lettuce  
Toss the pan a couple of times to coat ingredients in oil and then add the chicken stock to the pan  
Simmer the peas and lettuce until the liquid has almost evaporated and the peas are soft  
Season with lemon juice salt and pepper.

### Bread sauce

Bring milk to the boil with the other ingredients, strain out the aromatics and stir in breadcrumbs  
Simmer for a couple of minutes and finish with cream and the butter  
Season to taste

**To serve** - place peas and lettuce in a deep main course bowl plate, rest chicken legs on top and drape with the bread sauce. Serve hot.

### ASFM SHOPPING LIST

#### Ingredients

Chicken  
Bacon  
Chicken stock  
Milk, cream  
Butter  
Bread  
Olive oil  
  
Bay leaves  
  
Fruit and Vegetables

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