Main dishes / England

# Chicken braise with turnip and red cabbage · England

A gentle chicken braise with turnip, red cabbage and a light England-inspired sauce.

**Time** 45 min **Servings** 4

## What you'll need.

- ☐ 150 g onion
- ☐ 600 g chicken breast
- ☐ 300 g red cabbage
- ☐ 15 g English mustard
- ☐ 10 g fresh parsley
- ☐ 30 ml neutral cooking oil
- ☐ 350 g turnip
- ☐ 400 ml low-salt vegetable stock
- ☐ 2 g dried sage
- ☐ salt and pepper to taste

## Let's make it.

01 Dice the chicken evenly. Clean and chop the vegetables and finely chop the onion.

02 Soften the onion in the oil. Add the chicken and brown all over, using clean utensils.

03 Add the vegetables and stock and bring to a boil. Cover and simmer gently for twenty-five minutes.

04 Check the chicken reaches at least 74°C at the centre and the vegetables are completely tender.

05 Stir in the English mustard, dried sage, fresh parsley and taste before serving.

**AI-developed, not kitchen-tested.**

**Recipe & provenance** DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
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