Chicken Stew, Dumplings & Yorkshire Puddings

Ingredients

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- 3 chicken breasts, sliced
- 1 onion, diced
- 3 carrots, sliced
- 1 cup green split peas (soaked overnight)
- 50g mushrooms, halved
- 2 garlic cloves, grated
- 100g frozen peas
- 1 chicken stock cube
- 1 pack dumpling mix
- 500g potatoes, peeled and diced
- 1 tbsp oil

Method

1. Fry off onion, garlic, mushrooms and carrots in an oven proof pan. Add chicken and cook until sealed.

2. Cover with boiling water, just enough to cover the stew ingredients, and add a stock cube.

3. Add split peas, cover and cook in the oven at 180° for 1 hour.

4. Meanwhile, par boil the potatoes for 10 minutes.

5. Heat the oil in the tray until smoking hot. Around 5 minutes.

6. Add the drained par boiled potatoes and put in the oven for 35 minutes.

7. Make up the dumpling mix as per packet instruction.

8. Remove the stew from the oven and stir well.

9. Sit the dumplings on top of the stew and cover and simmer on the hob until they are cooked.

10. Add the roast potatoes and frozen peas.

11. Cook for a further 5 mins and serve with home-made Yorkshire puddings. See how to make those below.

Let's Make Those Yorkshire Puddings

Ingredients

- 3 eggs
- 500ml milk
- 2 tbsp oil
- 120g plain flour
- Pinch of salt and pepper

Method

1. Crack your eggs into a bowl and add the flour and the milk and mix until you can start to see bubbles. An electric whisk is easier and quicker but you can do it by hand.

2. If you can, make this batter well in advance and chill - overnight is great.

3. Heat up your pan, then add the oil.

4. Put the pan back in the oven until the oil is smoking hot.

5. Give the batter a quick stir and pour it into the tray - it should start to cook and sizzle immediately. Place it on the top shelf of the oven.

6. Now here comes the contentious bit, after 10 minutes open the oven door to let steam escape, only for a couple of seconds.

7. Shut the door and continue to cook until well risen and golden. It should take around another 15 minutes.