Honey Mustard Chicken Potato Bake

EASY • 60 MINS

Who wouldn't love a Honey Mustard Chicken and Potato Bake? It doesn't get much better than this delicious combination to warm up on a cold winter evening.



SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	20 mins	40 mins	4

Ingredients

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

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- 1 tbsp vegetable oil
- 1kg chicken thigh fillets, skin on
- Sea salt and black pepper
- 250g streaky bacon, finely chopped
- 600g baby potatoes, skin-on, halved
- 3 cloves garlic, peeled and finely sliced
- 250ml (1 cup) pouring cream
- 2 ½ tbsp Dijon mustard
- 60g (2 ½ tbsp) Capilano Pure Honey
- 1 cup chicken stock
- Thyme sprigs, to serve
- Crusty bread (or garlic bread)
- Steamed greens (broccolini, snow peas) to serve

Method

1. Preheat oven to 180°C (fan-forced).

2. Heat vegetable oil in a large cast-iron casserole pot over high heat. Season chicken with salt and pepper and cook skin-side down for 3-4 minutes until golden. Turn and cook for an additional 2-3 minutes. Remove from the pan and set aside.

3. Add bacon and potato to pot and cook for 5-6 minutes until golden. Add cream, garlic, mustard and stock, mix well. Add chicken back to pot and bring to a simmer.

4. Cover pot with lid and cook in oven for 15 minutes. Remove lid, add thyme sprigs and cook an additional 10 minutes until surface is golden and potatoes are soft.

5. Serve with steamed greens dressed in olive oil and sea salt flakes, and add an extra squeeze of honey to the casserole pot to serve.

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and hand harvested by their beekeepers, our signature blend of eucalypt and ground flora honey is the taste of Australia.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

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