CHRISTMAS BUTTERED CHICKEN SPROUTS

BY SIMON WOOD

INGREDIENTS

1kg sprouts, shredded 150g chopped shallot 300ml chicken stock Crispy chicken skin 100g smoked bacon lardons Chopped Chives 250g butter. Ground black pepper



METHOD

In a saucepan over a medium heat add the lardons and cook until just starting to crisp up.

Add in the chopped shallots and cook for two minutes, next add the sprouts, stock and butter and bring to the boil reducing slightly, season with pepper

Serve in a bowl topped with the chicken skin and chopped chives