

# Smokey Cream of Mushroom Chicken Stew

## *Preparation time*

20 mins

Cooking time

45 – 60 mins

**Total time – varies**



## **Ingredients**

- 1kg of Chicken ( approx 1kg to feed 4 people )
- 3 or 4 large “button” mushrooms
- 3 or 4 large strips of bacon ( add more for an extra smokey flavour )
- 2 large tins of Cream of Mushroom soup
- 1 x 300ml thickened cream
- 4 x cups of basmati rice ( plain long grain can be used but not quite as good )

### **1) Get your oven ready**

- Warm your oven up on a small bed of coals and put a small shovel full of on top with the lid too. Preheating your oven always makes for a much better end result.

### **2) Prepare your food**

- Chop up your chicken into small chucks or strips depending on which you prefer, this is purely personal choice.
- Peel and wash your mushrooms and then cut them into strips.
- Cut your bacon into small 5 to 10mm squares.

### **3) Cook it up**

- Grab your preheated oven and throw a little oil in the bottom, no trivet needed for this stew.
- Brown the bacon off and then wrap in some foil and put to one side.
- Then brown your chicken in the oven and then once done, throw the mushrooms and the bacon back in with the 2 cans of mushroom soup.

- Start warming this up all together and once it's nice and hot, tip in the uncooked rice and stir it all together. Throw the lid back on with some coals on top and leave it for around 30 minutes. Cooking it this way makes like a risotto.  
( if you're not a risotto fan, you can simply cook your rice in a separate pot and serve the stew on rice – I've done both and they're as nice as one another )  
So the rice doesn't stick and / or burn, just remember to keep the heat down and stir it occasionally
- Just keep checking it every 10 to 15 minutes or so stirring it each time until the rice is cooked to perfection.
- Once the rice is ready to go, tip in the cream and give it one last stir bringing it back to an almost boil so it's nice and hot all through.
- Serve it up with some nice fresh crusty bread with plenty of butter.

## **ENJOY !**

Some camp ovens will cook differently to others depending on how big they are and what they are made of. The only way to know how it will turn out is to give it a go at home before you go camping next – that's what I often do.