

# Chicken Cassoulet



**FOODSERVICE**

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**SERVING SIZE: 4**

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## Ingredients

- 4 each Chicken Thigh
- 2 1/2 ounces Bacon, 1/2" Diced
- 12 ounces Onion, Chopped
- 1 quart Chicken Stock
- 2 each Gelatin Packet
- 2 7/8 pounds **Furmano's Great Northern Beans**, drained
- 1 each Bayleaf
- 1 teaspoon Pepper

## In This Recipe



Great Northern White Beans - 15.5 oz.



Pouch Great Northern Beans



Great Northern White Beans

## Preparation

1. Preheat oven to 300 F°.
2. Take chicken thighs out of fridge thirty minutes before cooking and remove excess fat, however save that fat for a delicious snack. Season the chicken with pepper.
3. In a mixing bowl, whisk chicken stock and gelatin together.
4. Heat a medium sized stockpot, adding bacon and cook stirring occasionally, until browned all over. Transfer to a bowl and set aside.
5. Add chicken thighs skin side down to pot and sear for five minutes, flip chicken and sear on opposite side for one minute. Remove from pan and set aside.
6. Add onions to pot and cook until translucent, but not browned, about four minutes.
7. Stir in beans and chicken stock, scraping bottom of the pot with a wooden spoon to get up browned bits.
8. Add back in the bacon and place the chicken thighs skin side up not fully submerging them in the liquid. Add in bay leaf.
9. Cook in oven, uncovered for four hours.
10. Serve immediately.

