



Lentil, Bacon and Carrot Stew

Ingredients

- 2 tablespoons extra-virgin olive oil, plus more for serving
- 8 ounces slab bacon cut into 1/2-inch lardons
- 1 medium onion, diced
- 2 medium carrots, peeled and roughly chopped
- 8 ounces dried lentils
- 12 sprigs parsley, or dried will do just as well
- 2 bay leaves
- 2 1/2 pounds bone-in, skin-on chicken pieces (a mix of thighs and drumsticks for best texture, though breasts will work as well)
- 1 litre chicken stock
- Salt and freshly ground black pepper
- 2 teaspoons vinegar, plus more to taste

Directions

1.

Heat oil in a pressure cooker over medium-high heat until shimmering. Add bacon and cook until starting to crisp around edges, about 1 minute. Add onions and cook, stirring, until softened but not browned, about 2 minutes longer. Add carrots, lentils, parsley, bay leaves, chicken legs, and chicken stock. Season gently with salt and pepper and stir to combine.

2.

Seal pressure cooker and bring to high pressure. Cook for 20 minutes. Cool pressure cooker under a cold running tap, and open. Using tongs, transfer chicken pieces to a bowl. Return lentils to high heat and continue cooking, stirring, until reduced to a thick, stew-like consistency, about 5 minutes. Meanwhile, shred chicken, discarding bones and skin.

3.

Stir chicken and vinegar into beans. Season to taste with salt and pepper, stir in half of chopped parsley, and serve, passing remaining parsley, sherry vinegar, and olive oil at the table.