

**Easy Chicken Cassoulet** (Main Courses)

- 2 Tbsp. olive oil
- 4 chicken leg quarters, about 1 1/2 lbs.
- 4 slices of bacon, chopped
- 1 onion, finely chopped
- 2 carrots, peeled and cut into 1/2 - inch pieces
- 2 ribs celery, cut into 1/2 - inch pieces
- 2 Tbsp. Halladay's Roasted Garlic & Rosemary Seasoning
- 1 1/2 cups chicken stock
- 1 (15 oz.) can cannellini beans, drained and rinsed
- 2 cups breadcrumbs or panko breadcrumbs

Preheat oven to 375°F. In a skillet, heat the olive oil. Season the chicken with salt and pepper and cook, skin side down, until golden-brown, about 10 minutes. Turn and cook 10 minutes more, then transfer to a 3-quart baking dish. Drain fat from skillet, add half the bacon and cook until crisp, about 4 minutes. Add onion and cook until tender, about 5 minutes. Add carrots, celery and seasoning and cook 1 minute. Stir in stock and beans. Using a fork, mash some of the beans to thicken the liquid, then spoon the bean mixture around the chicken. Combine breadcrumbs and remaining bacon and sprinkle on top. Bake until chicken is cooked, bean mixture is bubbling and topping is golden-brown, about 40 minutes.