

Braised Chicken with White Wine and Mustard

Category: Chicken

Servings: 4

Rating: 10

Source: On Rue Tatin modified by Steph Smith

Description:

This is so good and so easy but tastes as though you slaved all day over it. The original recipe did not call for skinning the chicken which created a lot of fat. I use skinned chicken and keep adding chicken broth as needed to keep a nice sauce in the dish.

Ingredients:

white wine	1 cup, preferably good Sauvignon Blanc
dijon mustard	3 tablespoons
extra virgin olive oil	2 tablespoons
chicken thighs	8 large, bone in, skinless and fat cut off
onion	2 medium, sliced very thinly
salt	to taste
black pepper	to taste
parsley	finely chopped for garnish, preferably flat-leaf.
chicken broth	1 cup or so, reduced-sodium

Instructions:

Preheat the oven to 475°. In a small bowl, whisk together the wine and mustard. Heat oil in a large flameproof baking pan or skillet over medium-high heat and lightly sear the chicken, removing each piece as this is done. Add onions and cook, stirring until they are tender and slightly golden at the edges, about 4 to 5 minutes. Return the chicken to the pan and season it and the onions with salt and freshly ground pepper.

Pour the wine mixture over the chicken and place the pan in the center of the oven. Bake until the chicken is golden on top, watching that the onions don't burn, about 20 to 25 minutes. Turn the chicken pieces, add some chicken broth, and cook until the chicken is baked through, about another 20 minutes. (I reduce the heat to about 425° when I turn the chicken.)

Put the chicken on a platter and place the pan over low heat. Scrape up any browned bits and add some chicken broth to make a nice sauce. Pour over the chicken and garnish with parsley.