

Taste the Hills

Recipes and Tips

Chicken Chasseur

This is such a classic dish and straightforward to produce. But the success of it depends on how well you have softened your onions and reduced the liquid. The tarragon makes it special so accept no substitutes!

6 skin-on chicken thighs (or use breast fillets)

200g mushrooms

1 onion

100ml white wine

350ml stock

2 tomatoes

Small bunch tarragon

Oil/butter for frying

Salt and pepper

Preheat the oven to 100 degrees

Saute the chicken pieces until golden. Place on a dish. Cover and place in the oven until needed.

Peel and finely dice the onion and slice the mushrooms.

Sweat the onion until soft then add the mushrooms. Cook gently for a few minutes.

Add the wine and then the stock. Reduce by half.

Meanwhile blanch, skin and deseed the tomatoes. Chop them then add to the onions. Add the tarragon leaves.

Check for seasoning. Remove the chicken from the oven and serve with the sauce.

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