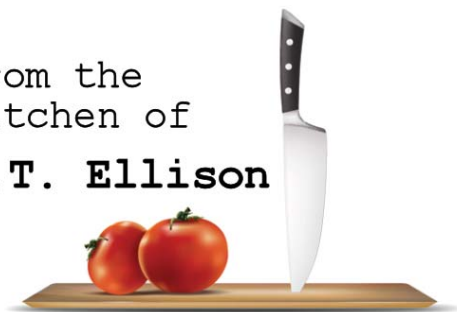


From the
kitchen of

J.T. Ellison



Ingredients:

- ✓ 1.5 lbs chicken breasts or thighs
- ✓ 3 tablespoons butter
- ✓ 3 cloves garlic, minced
- ✓ 8 oz mushrooms, quartered
- ✓ ½ cup white wine
- ✓ ½ cup chicken stock
- ✓ ½ tsp dried thyme
- ✓ ½ tsp dried basil
- ✓ ½ tsp dried oregano

Braised Chicken (Thighs) & Herb-y Mushrooms

Full confession time now — this recipe is really supposed to be made with chicken thighs. But I have this really weird thing about bones in my food — I can't even look at them. So you brave souls who aren't totally bizarre about your food, make this with chicken thighs. The rest, you stick with me and the lovely, simple boneless chicken breast. And we give our thanks to my lovely new assistant, Amy, who offered this from her own recipe book. Thank you, Amy!

Directions:

- Preheat oven to 400 degrees F.
- Season chicken with salt and pepper, to taste.
- Melt 2 tablespoons butter in a large oven-proof skillet or Dutch oven over medium high heat. Add chicken and sear both sides until golden brown, about 2-3 minutes per side
- Remove chicken from pan and place on a plate, setting it aside.
- Melt remaining 1 tablespoon butter in the skillet.
- Add garlic and mushrooms, and cook, stirring occasionally, until tender and browned, about 5-6 minutes; season with salt and pepper, to taste. Stir in wine, chicken stock, thyme, basil, and oregano. Return chicken to the pan.
- Place into oven and roast until completely cooked through, about 35 minutes.

Delish, right? I recently got a new Dutch oven and this is the inaugural dish.

*As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.
Want a wine to go with your recipe? Check out J.T.'s wine blog,
The Wine Vixen, at TheWineVixen.com.*

