



Merrifield

GARDEN CENTER

Braised Chicken

with Marsala Wine and Wild Mushrooms

By Chef Lilienne Conklin

Ingredients

<i>8 boneless, skinless chicken thighs</i>	<i>1 pound Wild mushrooms, chopped</i>
<i>Coarse salt and ground pepper</i>	<i>1/2 cup Marsala wine</i>
<i>1/4 cup whole wheat flour</i>	<i>3 tablespoons Dijon mustard</i>
<i>2 tablespoons olive oil</i>	<i>1 1/2 cups chicken stock</i>
<i>1 pound small shallots (about 12), peeled and halved</i>	<i>1 pint cherry tomatoes, halved</i>
<i>5 garlic cloves, peeled and halved</i>	<i>Fresh tarragon leaves, for garnish (optional)</i>
<i>1/2 cup each, diced carrots, celery and onions</i>	

Directions

Season chicken with salt and pepper; coat with flour, shaking off excess. In a Dutch oven or 5-quart pot with a tight-fitting lid, heat oil over medium-high. Cook chicken until browned, 3 to 4 minutes per side. Remove; set aside. Add shallots and garlic; cook, stirring occasionally, until slightly softened and golden brown, about 5 minutes. Add the carrots, celery and onions and cook for about 5 minutes. Add the mushrooms and saute until tender. Add wine; cook until evaporated, 3 to 5 minutes. Stir in mustard and chicken stock; bring to a boil. Return chicken to pot. Reduce heat to a simmer, cover and cook until chicken is tender and cooked through, 30 to 35 minutes. Transfer chicken to a plate; loosely tent with aluminum foil to keep warm. Add tomatoes to pot; season with salt and pepper. Cook on high until sauce has thickened, 6 to 8 minutes.



