

THE P•K•P WAY

Three Herb Chicken with Mushroom Gravy

Yields 4 servings



Ingredients

- 4 chicken thighs, skin on, bone-in
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- 1 tablespoon olive oil
- 1 tablespoon fresh rosemary leaves
- 1 tablespoon fresh thyme leaves
- 6 ounces cremini mushrooms, quartered
- 1 ½ teaspoons all-purpose flour
- ½ cup chicken broth
- ¼ cup dry white wine*
- 1 tablespoon Dijon mustard
- 1 ½ teaspoons fresh Italian parsley

Directions

1. Preheat the oven to 400°F. Season each thigh with the salt and pepper on both sides.
2. Heat the oil over medium heat in a cast-iron skillet until shimmering. Add each thigh, skin side down and brown for 5 to 7 minutes. Turn the chicken over and off the heat. Sprinkle on the rosemary and thyme. Place the skillet in the oven and bake for 18 to 20 minutes, until the thickest part of the thigh registers 165°F with an instant-read thermometer.
3. Transfer thighs to a clean plate and cover loosely cover with aluminum foil to keep warm. Retain the drippings in the skillet. Add the mushrooms to the skillet and brown over medium heat, stirring occasionally. Sprinkle in the flour and stir to coat. Add the broth, wine, and mustard and stir to combine. Bring to a boil and lower the heat to simmer, stirring constantly. Continue stirring until thickened.
4. Spoon the sauce over each thigh, sprinkle on the parsley, and serve immediately with a side salad.

Notes

*I used Fume Blanc.