



## Provençal Style Chicken

### INGREDIENTS:

- 2 bone-in, skin-on chicken breast halves
- 4 bone-in, skin-on chicken thighs
- 2 tablespoons vegetable oil
- 400 grams white button mushrooms, cleaned and sliced in half
- 1 large shallot, finely chopped
- 3 tablespoons brandy
- 120 ml (½cup) dry white wine
- 470 ml (2 cups) chicken broth
- 1 can (400 grams) chopped tomatoes
- 1 tablespoon minced fresh parsley leaves
- 1 tablespoon minced fresh tarragon leaves



### METHOD:



Sprinkle chicken pieces evenly with salt and pepper. Heat oil in 12-inch skillet (with a cover – for later) over medium-high heat until very hot. Add chicken pieces skin side down and cook without moving them until skin is crisp and well browned, 5 to 8 minutes. Using tongs, turn chicken pieces and brown on second side, about 5 minutes longer. Place browned chicken on a plate and set aside while you prepare the sauce.

Pour off all but 2 tablespoons fat from pan. Add mushrooms and cook over medium-high heat until mushrooms start to brown, 6 to 8 minutes. Reduce heat to medium and add shallots; cook until softened, about 1 minute longer.

Add brandy and wine; using wooden spoon, scrape browned bits from pan bottom. Simmer briskly until reduced to glaze, about 3 minutes. Add broth and tomatoes and simmer over medium-high heat; simmer briskly until liquid, mushrooms, and tomatoes measure about 1 1/2 cups 15 minutes.

Add the chicken back to the pan, cover and cook until internal temperature of the breast reaches 160F degrees on instant-read thermometer, and thighs until internal temperature reaches 175F degrees, about 25-35 minutes.

Add parsley and tarragon and adjust seasoning with salt and pepper. Spoon sauce over chicken and serve.

**Date Uploaded:** Tuesday 28th February 2017

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**Source URL:** <https://www.kosher.org.uk/article/provençal-style-chicken>