



Provence Chicken in Champagne Sauce with Mushrooms

Recipe by: Windy Payne, For The Love Of Spice

Serves 4 to 6

Ingredients:

Chicken

- 8 Chicken thighs, (skin on, bone in)
- 2 Tbsp. olive oil
- 2 tsp. Salt and pepper
- 2 tsp. Herbes De Provence, ¼ tsp. per thigh

Champagne Sauce

- 2 cups Brut Champagne
- 1 Tbsp. unsalted butter
- 1 large shallot, minced
- Salt and pepper to taste

Sautéed Mushrooms with Tarragon

- 2 cups sliced mushrooms
- 2 Tbsp. minced tarragon
- 2 Tbsp. unsalted butter

Directions:

Chicken:

Stove top method: Preheat oven to 425 degrees. Pat dry each thigh, poke skin several times with the tip of a sharp knife, trim excess fat from each thigh and rub seasoning in each side with salt and pepper. Heat oil in a nonstick sauté pan over medium heat and add chicken skin side down. Sear chicken for 4 to 5 minutes on skin then turn over and sear an additional 3 minutes. Place chicken on a roasting rack on a baking sheet and bake in oven for 20 minutes or until chicken is fully cooked and internal temp has reached 165 degrees. Remove from oven and allow to rest for 5 minutes. Drain fat from sauté pan into a heat proof dish.

Champagne Sauce:

Add butter to pan along with 1 Tbsp. of drained chicken fat. Add shallots and sauté until translucent, about 3 to 4 minutes. Add Champagne and scrape bottom of pan to deglaze. Taste and adjust seasoning if needed. Keep sauce warm while sautéing mushrooms and while chicken is finishing.

Sautéed Mushrooms with Tarragon:

Add butter to sauté pan and add mushrooms. Make sure not to overcrowd the mushrooms! Sauté until lightly brown. Once mushrooms are browned add tarragon and cook 1 minute longer. Remove mushrooms to a plate and reserve for serving.

To Plate:

Place 2 ladles of creamy polenta on the plate, add two chicken thighs, spoon on Champagne sauce and top with mushrooms.