



# CHICKEN FRICASSEE

## INGREDIENTS

SERVINGS: 6

6 skinless chicken thighs  
1 tsp Kosher Salt  
¼ Cup Flour + 1 tsp Flour  
3-4 TBSP Extra Virgin Olive Oil  
8 oz White Mushrooms, stem removed and quartered  
¼ Cup White Wine  
1 Cup Chicken Stock  
1 TBSP Bistro Blend  
½ Cup Heavy Cream  
**Optional:** 2 TBSP Parsley, minced

## INSTRUCTIONS

1. Pat thighs dry and season with 1 tsp kosher salt on both sides.
2. Place ¼ cup flour in shallow dish and dredge both sides of thighs lightly.
3. In a skillet over medium heat, add 1 TBSP olive oil and brown both sides of thighs. Work in two batches and add additional TBSP oil for second batch.
4. Remove chicken from skillet, add 1-2 TBSP olive oil and sauté mushrooms for 4 minutes.
5. Add 1 tsp flour to mushrooms and stir.
6. Add white wine and chicken stock and bring to a boil for a couple of minutes.
7. Nestle thighs in sauce, decrease heat to low, cover and simmer for 10-12 minutes or until thighs are cooked through.
8. Remove lid and add heavy cream, stirring throughout.
9. Simmer uncovered for 1-2 minutes. Garnish with minced parsley if using.
10. Serve over Skillet Smashed Potatoes

