

CHEF SPOTLIGHT RECIPE

BRAISED CHICKEN THIGHS WITH WILD MUSHROOMS

SERVES 6



INGREDIENTS

For the chicken

- Six 6-ounce boneless, skinless chicken thighs
- 2 teaspoons kosher salt, divided
- 2 teaspoons fresh cracked pepper, divided
- 1 tablespoon canola oil

For the mushrooms

- 1/2 pound shiitake mushrooms, sliced
- 1/2 pound oyster mushrooms, sliced
- 1 tablespoon butter
- 1 tablespoon garlic, chopped
- 6 sprigs fresh thyme
- 1/2 cup marsala wine, optional
- 2 cups reduced-sodium chicken stock
- 1 tablespoon fresh lemon juice
- 2 tablespoons fresh flat-leaf parsley, chopped, for garnish

DIRECTIONS

For the chicken

Preheat the oven to 375 F.

Add the chicken thighs, 1 teaspoon salt, 1 teaspoon pepper and canola oil to a bowl and toss to coat.

Lay out the chicken evenly on a baking tray and place in the oven. Let the chicken cook for 12 to 15 minutes or until the internal temperature reaches 165 F. Remove from the oven and keep hot until the mushroom sauce is ready.

For the mushrooms

Heat a skillet over medium heat. Add the shiitake and oyster mushrooms and the butter. Increase the heat to high. Cook the mushrooms for 6 to 7 minutes until golden brown. Add the garlic, thyme, 1 teaspoon salt and 1 teaspoon pepper. Stir to combine and cook for 2 to 3 minutes. Add the marsala wine to the skillet. Use a spoon to incorporate all of the brown bits at the bottom of the skillet. Add the chicken stock to the skillet and bring to a simmer.

Add the cooked chicken thighs to the mushrooms in the skillet, reduce the heat to low and simmer for 25 to 30 minutes. Remove from the heat and stir in the lemon juice. Garnish with the chopped parsley. Keep hot until ready to serve.

Side dishes

Goat Cheese Polenta • Wilted Kale

