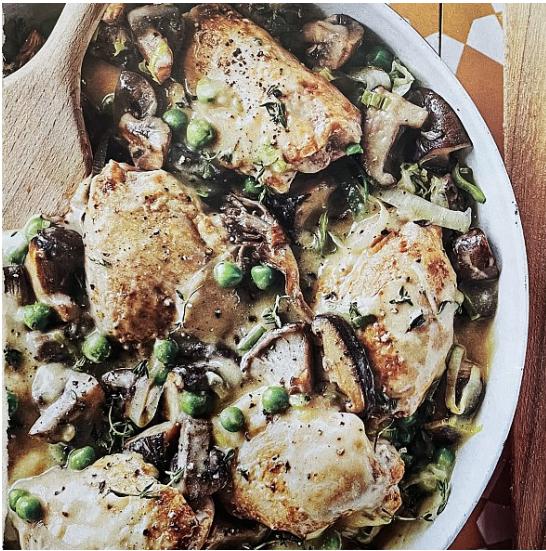




Braised Chicken with Mushrooms & Leeks

PAIRS WONDERFULLY WITH A BOTTLE OF OUR LATE HARVEST VOIGNIER



The leeks get silky when they cook down in this luscious, tangy mustard sauce. Serve over mashed potatoes.

3 tablespoons grapeseed or avocado oil, divided
1 pound boneless, skinless chicken thighs, trimmed
¾ teaspoon salt, divided
½ teaspoon ground pepper, divided
12 ounces mixed mushrooms, coarsely chopped
2 cups sliced leek (1 medium), rinsed well
2 cloves garlic, minced
2 teaspoons chopped fresh thyme or tarragon, plus more for garnish
3 tablespoons all-purpose flour

3 cups low-sodium chicken broth

2 cups frozen peas

1 tablespoon Dijon mustard

1. Heat 1 tablespoon oil in a large pot over medium heat. Pat chicken dry and sprinkle with $\frac{1}{4}$ teaspoon each salt and pepper. Add the chicken to the pot and cook until browned on both sides, 6 to 8 minutes total. Transfer to a clean plate.
2. Add the remaining 2 tablespoons oil and mushrooms to the pan and cook, stirring occasionally until lightly browned, 4 to 6 minutes. Stir in leek and cook, stirring occasionally, until the leek is just starting to soften, about 4 minutes. Stir in garlic and thyme (or tarragon) and cook until fragrant about 1 minute. Sprinkle the mixture with flour and cook, stirring for 1 minute.
3. Add broth, increase heat to high and bring to a simmer, scraping up any browned bits. Adjust heat to maintain a low simmer. Return the chicken and any accumulated juices, cover and cook until an instant-read thermometer inserted in the thickest part of a thigh registers 165°F, about 10 minutes. Season with the remaining $\frac{1}{2}$ teaspoon salt and 3/4 teaspoon pepper.
4. Transfer the chicken to a serving platter. Add peas and mustard to the sauce and cook, uncovered, until the peas heated through, about 2 minutes. Ladle the sauce over the chicken and garnish with more thyme (or tarragon), if desired.

