

RECIPE: MUSTARD CHICKEN

PAIR WITH: 2023 COTES-DU-COAST



INGREDIENTS

8 chicken thighs, bone-in, skin-on	12 fresh thyme sprigs
6 Tbsp Dijon mustard	1 bay leaf
1 Tbsp whole grain Dijon mustard	1 small onion, sliced
2 Tbsp butter	1 small shallot, sliced
5 Tbsp Crème fraîche	2 Tbsp parsley, chopped
1 cup chicken broth	Kosher salt and black pepper, to taste

INSTRUCTIONS:

1. Preheat the oven to 350°F.
2. Season chicken with salt, pepper and rub with both mustards.
3. In batches in a Dutch oven, melt butter on a medium high heat. Add chicken and brown from both sides, about 4-5 minutes per side. Transfer chicken to a plate.
4. When all of the chicken is browned, add shallot and onion to the same pan and sauté for about 5 minutes until translucent.
5. Add chicken stock, scraping the brown bits off the bottom of the pan.
6. Add thyme and bay leaves and bring a mixture to a boil.
7. Stir in Crème Fraîche and return chicken back to the pan.
8. Cook uncovered in the oven for 50-60 minutes until chicken is completely cooked through and no longer pink in the middle.
9. Garnish with parsley and serve immediately!