

## Chicken With Shallots

Serves 2-3

- 2-3, skin-on chicken thighs
- 1 T flour
- ½ T salt
- ½ T black pepper
- 14 g unsalted butter
- 6 to 7 whole medium shallots, peeled (cut off both ends) or use *pekorusu* or red onion wedges
- 236 ml white wine or less
- 1 T Dijon mustard
- 1 tarragon sprigs (or 1-2 tsp dried)
- 1 C cherry tomatoes, halved (149 g)



1. Pat the chicken thighs very dry with paper towels. Sprinkle the **flour**, **salt** and **pepper** over the chicken.
2. Melt the **butter** in a large, heavy-bottomed pot or skillet set over medium-high heat. When the butter foams, cook the chicken until well browned and crisp on all sides. Set aside.
3. Add the whole **shallots** to the pot and sauté them in the butter and chicken fat until they begin to soften and caramelize, **about 10 to 12 minutes**.
4. Add the **wine** to deglaze the pot, stir with a large spoon.
5. Add the **mustard** and **tarragon**, then the **chicken** thighs. Cover the pot, turn the heat to low and simmer for 30 minutes.
6. Remove the lid, and allow the sauce to reduce and thicken, 15 to 20 minutes.
7. Add the cherry **tomatoes** to the pot, stir lightly to combine and serve immediately.

### Oven method

1. Preheat oven to **200°C**.
2. Sauté **shallots** in **butter** in oven-proof pan over medium heat until browned.
3. Nestle **chicken thighs** over **shallots** (or red onions), skin side up (no flour needed).
4. Whisk **mustard** with **120 ml dry vermouth**, whisk in 2-3 sprigs **tarragon**, chopped, with stems. Pour mixture over thighs, tilting pan to distribute sauce.
5. **Bake 30 mins**; remove to baste and add whole cherry tomatoes.
6. **Bake 20 min or so** until chicken is browned and tomatoes are wrinkled.