

French Chicken Casserole

Serves 4

- 6 skin-on chicken thighs
- Kosher salt and freshly ground black pepper, to taste
- 28 g unsalted butter
- 230 g cremini mushrooms (or white button/shiitake), halved
- 3 large shallots, diced
- 2 stalks celery, diced
- 3 cloves garlic, minced
- 3 T all-purpose flour
- 120 ml dry white wine
- 475 ml chicken stock
- 450 g baby gold potatoes, halved
- 4 sprigs fresh thyme
- 1 sprig fresh rosemary
- 1 bay leaf
- 60 ml heavy cream



1. Preheat oven to **165°C**.
2. Season **chicken thighs** with **1 tsp salt** and $\frac{1}{2}$ **tsp pepper**.
3. Melt **butter** in a Dutch oven over medium heat. Working in batches, add chicken, skin-side down, and sear both sides until golden brown, **about 2-3 minutes per side**; set aside.
4. Add **mushrooms, shallots** and **celery**, and cook, stirring occasionally, until mushrooms are tender and browned, **about 5-7 minutes**; season with **salt** and **pepper**, to taste.
5. Stir in **garlic** until fragrant, **about 1 minute**.
6. Whisk in **flour** until lightly browned, **about 1 minute**.
7. Stir in **wine**, scraping any browned bits from the bottom of the Dutch oven.
8. Stir in chicken **stock, potatoes, thyme, rosemary** and **bay leaf**. Return chicken to the skillet.
9. Place into oven and bake until potatoes are tender and chicken has completely cooked through, reaching an internal temperature of **175°C**, **about 30 minutes**.
10. Stir in heavy **cream**; season with **salt** and **pepper**, to taste. Serve immediately.