

Creamy Chicken with Wild Rice and Mushrooms

Wholesome comfort food.



INGREDIENTS:

8 bone-in, skin-on chicken thighs
2 tablespoon unsalted butter
3 tablespoon olive oil
2 large shallots, minced
8 ounces sliced mushrooms
2 tablespoon fresh thyme
1/2 cup Marsala wine
1 tablespoon flour
1 cup chicken stock
1/2 cup heavy cream
1 1/2 cup cooked wild rice
salt and pepper to taste

DIRECTIONS:

1. Preheat oven to 400F
2. Season the thighs with salt and pepper
3. Heat 1 tablespoon of butter and 1 tablespoon olive oil in a large skillet over medium high heat. Brown the thighs, skin side down first. About three minutes per side. Remove and set on a baking sheet.
4. Bake the chicken for about 20 minutes or until fully cooked.
5. In the same skillet, sauté the shallots until softened. Add the mushrooms and thyme to the pan and continue for another 5 minutes.
6. Add Marsala wine to the pan and bring up to a simmer. Remove the shallots and mushrooms to a plate and set aside.
7. Melt the remaining butter in the pan and add the flour. Stir to combine. Add the chicken stock to the pan, whisk to combine. Add the cream and stir while the mixture comes up to a simmer.
8. Add the mushrooms, shallots and chicken to the skillet. Bring everything up to a simmer. Serve garnished with more fresh thyme.

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