

# OceanView

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## Chicken Chasseur

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“This is a delicious French-inspired recipe that makes for a great entrée in the cold winter months.”  
– Chef Jean



### Ingredients:

- 2-3 tablespoon **olive oil**
- 2 lbs **chicken thighs**, bone-in and skin on
- 12 ounces **Cremini mushrooms**, halved or quartered
- 2 tablespoons **shallots**, finely diced
- 3 cloves **garlic**, finely diced
- ⅓ cup **white wine**, dry
- ⅓ cup **Marsala wine**
- 2 tablespoon **tomato paste**
- 2 cups **chicken stock**
- 2 tablespoons **heavy cream**
- 1 tablespoon **tarragon**, fresh, chopped

## **Instructions:**

1. Dredge the **chicken thighs** in **flour** seasoned with **sea salt and black pepper**.
2. Add the **olive oil** to a large sauté pan over high heat. When the oil is hot, carefully place the chicken skin side down and allow it to sear and brown nicely.
3. When the chicken has browned nicely, turn the thighs over and cook for another 2 minutes. Then remove from the pan until the sauce has been made.
4. Scrape any oil debris from the sauté pan, add a tbsp. of fresh **olive oil**, then sauté the **shallots, garlic, and mushrooms** for 5-8 minutes on medium to low heat until the mushrooms have softened and the shallots are translucent.
5. Deglaze the pan with the **wine and marsala**.
6. Add the **tomato paste & chicken stock**. Bring to a boil, then add in the **cream**. Allow the mixture to cook for another 1-2 minutes.
7. Add the browned **chicken thighs** to the pan, leaving the tops exposed. Reduce the heat to simmer, cover and cook for **45 minutes**.
8. If the sauce isn't thick enough, allow it to reduce a little longer. If the sauce is too thick, add a little water. Add fresh **tarragon** and serve.