

CHICKEN PINOT NOIR WITH WILD MUSHROOMS AND FRESH BASIL

Recipe by FromaChefsKitchen.com

PAIR WITH:

"HYDE VINEYARDS"
PINOT NOIR

INGREDIENTS

3 tablespoons olive oil - divided
Salt and freshly ground black pepper
2 split chicken breasts-(bone in, skin on)
½ medium onion - chopped
8 cloves garlic - halved
3 small plum tomatoes - seeded and
chopped (or 1 cup drained, canned diced
tomatoes)
1 cup dry red wine - preferably pinot noir
1 can (14.5-ounce) chicken broth
1 teaspoon dried oregano
½ teaspoon dried thyme
2 tablespoons unsalted butter - softened,
divided
1 tablespoon all-purpose flour
8 ounces mixed wild mushrooms -
cremini, oyster and shiitake, sliced
¼ cup chopped fresh basil

PREPERATION

- Preheat oven to 350 degrees. Season chicken breasts with salt and black pepper.
- Heat 2 tablespoons olive oil over medium-high heat in a Dutch oven.
- Place chicken breasts skin side down in the hot oil and brown 4-5 minutes or until golden. Turn and brown the other side approximately 4-5 minutes. Transfer to a plate.
- Heat remaining 1 tablespoon olive oil in the Dutch oven and add the onion.
- Reduce heat to medium and cook onion 3-4 minutes or until softened.
- Add garlic and cook 30 seconds or until fragrant. Stir in tomatoes and cook 1 minute.
- Add the wine and bring to a boil, scraping up any browned bits. Add the chicken broth, oregano and thyme and return to a boil.
- Place chicken skin side down in the pot, cover tightly and place in the oven. Cook 1 hour, turning once or until chicken is thoroughly cooked and tender. Transfer Dutch oven to the stovetop.
- Combine 1 tablespoon butter with flour. Add to pot with chicken and bring to a simmer to thicken.
- Heat remaining 1 tablespoon butter over medium-high heat in a skillet or saute pan.
- Add the mushrooms and cook 4-5 minutes or until browned. Transfer to pot with chicken, stir in chopped fresh basil, adjust seasoning with salt and black pepper and serve.

MAKE AHEAD

Can be prepared up to 2 days in advance. Heat covered in the oven at 350 degrees until heated through (30-35 minutes).

FREEZER-FRIENDLY

Cool thoroughly, place in an airtight container and freeze up to 2 months. Thaw in the refrigerator and heat covered at 350 degrees for 30-35 minutes.