



## Weeknight Chicken with White Wine and Whole-Grain Mustard

March 23, 2023

*This easy dinner of boneless skinless chicken is inspired by recipes from Wolfgang Puck and Julia Child. The wine, mustard and shallots give it a deep and rich flavor that tastes like a reward at the end of a long day. Serve with your favorite rice and buttery English peas.*

**Serves 4-6**

### Ingredients:

- 6 boneless skinless chicken thighs, chicken breasts, or a mixture of both
- 3 tablespoons unsalted butter,
- 2 large shallots cut in rings
- 1-1/2 cups white wine
- 1/2 cup heavy cream,
- 3 tablespoons whole-grain Dijon mustard, or moutarde de meaux.
- Salt and pepper to taste.
- 10 ounces sautéed mushrooms, optional

### Method:

1. Using a heavy duty skillet, melt the butter and once it starts to foam, add the chicken thighs and breasts, if using. Cover and let cook for about 3 to 4 minutes or until beginning to brown on the bottom.
2. Turn chicken pieces over and let cook covered for an additional 4 to 5 minutes. Turn back over so that the bottom of the chicken thighs are facing the pan. Let cook for an additional 1 to 2 minutes and remove to a clean plate. Set aside.
3. Increase the heat to evaporate any extra juices—you should be left with the butter and any small amount of chicken fat (melted) from cooking the chicken
4. Reduce the heat. Once the liquid has mostly evaporated, add the shallots and sauté them for about two minutes. Because the fat is hot, the shallots will cook much faster than normal. Stir the shallots around until you have individual rings of shallots. At this point there should be a lot of fond around the sides of the pan and some on the bottom of the pan.
5. Add 1 1/2 cups of wine, a half a cup at the time, stirring after each addition. Let reduce for about five minutes or until hot and bubbly. Add the mustard and 1/2 cup of heavy cream and taste for seasoning. Season lightly if needed. Add the sautéed mushrooms if using; stir well and taste a final time for seasoning. If you are adding the sautéed mushrooms, season only if needed as the mushrooms will also be seasoned.



6. Add the chicken back to the pan and cover with the sauce. At this point you can use the same pan that you cooked everything in, or you can transfer it to a casserole dish with a lid if you're going to refrigerate it and reheat it later.
7. To reheat, preheat the oven to 325°F and reheat with the lid on for about 30-40 minutes or until hot and bubbly.