

MUSHROOM CHICKEN STEW

For those nights when I want something hearty, but I don't want to fuss too much, I like this one-pot recipe. Mushrooms are always a huge hit in my house and I'm always looking for something new to do with chicken, so I came up with this mushroom chicken stew recipe. It's great paired with a dry white wine or a nice Pinot Noir.

INGREDIENTS

3 tablespoons olive oil

1 onion, sliced

3 cloves garlic, minced

6 boneless/skinless chicken thighs, cut into 1" pieces

2 cups potatoes, 1" cubes

2 cups mushrooms, sliced

1 cup dry white wine

2 cups mushroom or chicken stock

Chives for garnish

Freshly grated Parmesan cheese for garnish

A few drops of truffle oil (optional)

Sea salt and freshly ground black pepper to taste

PREPARATION

In a three-quart pot, heat the olive oil and sauté the onion for about five minutes until it begins to brown. Add in garlic and sauté another minute. Add in chicken and stir until beginning to brown, about four minutes. Add in potatoes and

mushrooms and sauté for another two minutes. Season with salt and pepper. Add in white wine, bring to a boil and let reduce for 5 minutes. Add in stock, bring back to a boil, then lower to a simmer for 25 minutes. Re-season to taste.

TO SERVE

Ladle into bowls, garnish with a few chives, Parmesan cheese, and a few drops of truffle oil.