

# Mustard and White Wine Braised Chicken



## Ingredients

- 2 tbsp. olive oil
- 2 lb. chicken thighs and drumsticks
- Kosher salt and freshly ground black pepper
- 4 shallots, halved lengthwise and thinly sliced
- 3 cloves garlic, thinly sliced
- 1/2 cup dry white wine
- 1 cup chicken stock
- 1/4 cup whole grain mustard
- 1 tbsp. finely chopped thyme
- 2 tbsp. roughly chopped tarragon, for garnish

## Method

### STEP 1

Heat oven to 375°. Heat oil in a 6-qt. saucepan over medium-high heat. Season chicken with salt and pepper; working in batches, cook chicken, flipping once, until browned, about 10 minutes. Transfer chicken to a plate; set aside. Add shallots and garlic to pan, cook, stirring occasionally, until golden, 3-5 minutes. Add wine, stock, mustard, and thyme; bring to a boil. Return chicken to the pan with any juices, cover with a lid, and transfer to the oven. Bake until chicken is cooked through, about 45 minutes, or until an instant-read thermometer inserted into the thickest part of the thigh reads 165°.

### STEP 2

Transfer chicken to a serving platter and keep warm. Return saucepan to stove; bring to a boil. Cook, stirring occasionally, until reduced by half, 8--10 minutes. Spoon sauce over chicken; garnish with tarragon.