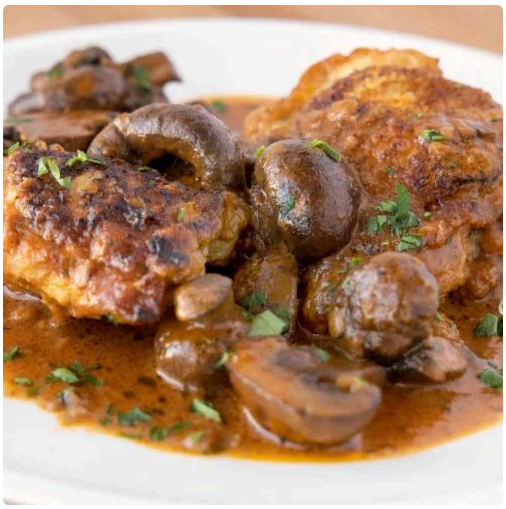
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Chicken Chasseur Recipe (Hunters Chicken)





Chef Dennis Littley

Chicken doesn't have to be boring and dinner shouldn't take you all day to prepare. This dish is basically ready in about 25 minutes, it just needs a little more time to simmer and create this amazing mushroom sauce. This restaurant-style dish is perfect for date night or just a weeknight meal.

★★★★★ **5 from 141 votes**

PREP TIME	COOK TIME	TOTAL TIME
15 mins	1 hr 15 mins	1 hr 30 mins

COURSE	CUISINE	SERVINGS	CALORIES
Entree	French	4	690 kcal

INGREDIENTS

- 2 tablespoon Olive oil more as needed
- 2 lbs chicken thighs bone-in and skin on **you can use a whole chicken cut up*
- 12 ounces baby portobello mushrooms halved or quartered
- 2 tablespoons shallots finely diced
- 3 cloves garlic finely diced
- ⅓ cup white wine dry
- ⅓ cup marsala **traditionally cognac or brandy is used*
- 2 tablespoon tomato paste
- 1⅓ cup chicken stock
- ⅔ cup beef stock **you can use all chicken stock*
- 1 tablespoon tarragon fresh - chopped
- 2 tablespoons heavy cream **you can substitute Greek yogurt or sour cream*
- 1 tablespoon finely chopped parsley for garnish

INSTRUCTIONS

1. Dredge the chicken thighs in flour seasoned with sea salt and black pepper
2. Add the olive oil to a large saute pan over high heat. When the oil is hot, carefully place the chicken skin side down and allow it to sear and brown nicely.

   **If your pan cooks unevenly (like mine) rotate the thighs halfway without turning over to get the top of the skin fully browned.*
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.

   **If there is a lot of residue from frying the thighs, dump the oil and start with a clean pan*
4. Add the shallots, garlic mushrooms to the pan and saute for 5 minutes until the mushrooms have cooked. Don't let the garlic or shallots burn.

   **add more oil if needed*
5. Deglaze the pan with the wine and marsala.
6. Add the tomato paste, chicken stock, beef stock, and tarragon to the pan. 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.

   Garnish with chopped parsley.
9. Serve with roasted potatoes or your favorite side dishes.

NUTRITION

Calories: 690kcal	Carbohydrates: 12g	Protein: 43g
Fat: 49g	Saturated Fat: 13g	Cholesterol: 235mg
Sodium: 443mg	Potassium: 1178mg	Fiber: 1g
Sugar: 5g	Vitamin A: 567IU	Vitamin C: 5mg
Calcium: 68mg	Iron: 3mg	

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