

MEALTIME HELPER

MAKING MEALTIME EASY

One-Pot Chicken Chasseur

Prep time: 15 minutes

Cook time: 35–40 minutes

Total time: 50–55 minutes

Servings: 4

Ingredients

- 1½–2 pounds (700–900 g) bone in, skin on chicken thighs (or mix thighs and drumsticks)
- Kosher salt and freshly ground black pepper
- 1 tablespoon olive oil
- 1 tablespoon unsalted butter
- 1 medium onion, thinly sliced
- 2 carrots, cut into 1/2 inch rounds (optional)
- 8 ounces (225 g) cremini or button mushrooms, halved or quartered if large
- 3 cloves garlic, minced
- 2 tablespoons tomato paste
- 1/2 cup (120 ml) dry white wine (or extra chicken stock)
- 1 1/2 cups (360 ml) low sodium chicken stock
- 1 can (14 oz / 400 g) diced tomatoes, undrained (or 1 cup crushed tomatoes)
- 1–2 sprigs fresh thyme (or 1/2 tsp dried thyme)
- 1 bay leaf
- 1 teaspoon Dijon mustard (optional, for brightness)
- 1 tablespoon chopped fresh parsley, for garnish
- Optional finish: 1 tablespoon cold unsalted butter (for gloss and richness)
- To serve: mashed potatoes, rice, crusty bread, or buttered noodles
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Directions

1. **Season the chicken:** Pat chicken dry with paper towels. Season generously with salt and pepper on both sides.

2. **Brown the chicken:** Heat the olive oil in a large, heavy bottomed skillet or Dutch oven over medium high heat. When hot, add chicken skin side down and brown 5–7 minutes until golden and crisp. Flip and brown the other side 3–4 minutes. Work in batches if needed. Transfer browned chicken to a plate.
3. **Sauté the vegetables:** Reduce heat to medium. Add butter to the same pot. When melted, add the sliced onion and carrots (if using). Cook 4–5 minutes until softened. Add mushrooms and cook another 4 minutes until they begin to brown. Stir in the minced garlic and cook 30 seconds until fragrant.
4. **Add tomato paste and deglaze:** Stir in the tomato paste and cook 1 minute to deepen flavor. Pour in the white wine (or a splash of stock) to deglaze the pan, scraping up browned bits from the bottom. Let the wine reduce 1–2 minutes.
5. **Build the sauce:** Add the chicken stock and diced tomatoes (with juices). Stir in thyme, bay leaf, and Dijon mustard (if using). Taste and season lightly with salt and pepper—the sauce will concentrate as it cooks.
6. **Return chicken and simmer:** Nestle the browned chicken pieces back into the sauce, skin side up. Bring to a gentle simmer, then reduce heat to low. Cover and simmer 20–25 minutes, until the chicken is cooked through (internal temp 165°F / 74°C) and vegetables are tender. Remove the lid for the last 5 minutes if you want the sauce thicker.
7. **Finish the sauce:** Remove chicken to a serving plate. Discard bay leaf and thyme sprigs (if using fresh). If desired, stir in 1 tablespoon cold butter to the sauce for shine and richness. Adjust seasoning with salt, pepper, or a squeeze of lemon if it needs brightness.
8. **Serve:** Spoon sauce, mushrooms, and vegetables over the chicken. Garnish with chopped parsley. Serve immediately with mashed potatoes, rice, crusty bread, or buttered noodles to soak up the sauce.