

MEALTIME HELPER

MAKING MEALTIME EASY

One-Pot Chicken Chasseur - Shopping List

- Protein
 - 1½–2 lb (700–900 g) bone in, skin on chicken thighs (or thighs + drumsticks)
 - Optional: ¼–½ cup pancetta or bacon (if using)
- Produce & Herbs
 - 1 medium onion
 - 2 carrots (optional)
 - 8 oz (225 g) cremini or button mushrooms
 - 3 garlic cloves
 - 1–2 sprigs fresh thyme (or ½ tsp dried thyme)
 - 1 bay leaf (or from pantry)
 - 1 tbsp fresh parsley (small bunch)
 - Optional: lemon (for brightness)
- Canned & Liquids
 - 1 can (14 oz / 400 g) diced tomatoes (undrained) or 1 cup crushed tomatoes
 - ½ cup (120 ml) dry white wine (or extra chicken stock)
- Broth & Pantry
 - 1 ½ cups (360 ml) low sodium chicken stock
 - 2 tbsp tomato paste
- Fats & Oils
 - Olive oil (or cooking oil)
 - 1 tbsp unsalted butter (plus extra 1 tbsp cold butter optional finish)
- Seasonings
 - Kosher salt
 - Freshly ground black pepper
 - 1 tsp Dijon mustard (optional)
- To serve (choose one or more)
 - Mashed potatoes, rice, crusty bread, or buttered noodles

Notes:

- If you don't have chicken stock, use water + bouillon or increase wine slightly.

- Optional additions listed to the right of items if you want those variations.