



INGREDIENTS

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- 4 chicken thighs
- 5 drumsticks
- 1 TBSP of paprika
- 4 TBSP of Dijon mustard
- 1 ½ TBSP of unsalted butter
- ½ cup of chopped shallots
- 1 cup of Chardonnay white wine
- ½ cup of chicken stock
- 2 bay leaves
- Bouquet of thyme
- 1 TBSP of chopped parsley



POULET FRANCAIS - FRENCH CHICKEN

By Caterina Romano's Kitchen

DIRECTIONS

1. Season the chicken pieces with salt and pepper on all sides.
2. Add the paprika and mustard. Massage the chicken to ensure that they are well coated.
3. Set your stove to medium. Heat the butter in a large frying pan.
4. Add the chicken and cook for 3 minutes on each side until nicely browned. Cook in batches so as to not overcrowd the pan.
5. Add the shallots and cook them for 3 minutes until they soften.
6. Add the white wine and deglaze the pan.
7. Cook until the wine is reduced by half and the alcohol has evaporated.
8. Add the chicken stock, bay leaves and the bouquet of thyme. Cover and simmer for 20 minutes.
9. Serve with couscous.

ENJOY THE POULET FRANCAIS