

# Tarragon Chicken



PREPARATION TIME

10 minutes



COOKING TIME

30 minutes



PERFECT PARTNER

fried zucchini



Most mushrooms are sold by the pound, so when slicing them don't throw away the stems. Wash the stems and freeze them in plastic storage bags for use in future soups, stocks and sauces.

## SHOPPING LIST

- chicken thighs • lemon
- chicken broth • fresh tarragon
- mushrooms

## ON HAND

- flour • salt • pepper
- olive oil

# Tarragon Chicken

## INGREDIENTS

- 1 cup all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 8 chicken thighs
- 3 tablespoons olive oil
- 1/2 cups chicken broth
- 1 tablespoon chopped tarragon or 1 teaspoon dried tarragon
- 1 cup quartered mushrooms
- 2 1/2 tablespoons lemon juice

SERVES 4

**COOKIN'**  
*Express*

- If you are in a hurry, consider using pre-sliced mushrooms which are available in most supermarket produce sections.

## Make Ahead

This dish can be prepared 8 hours ahead. Refrigerate and reheat in the microwave, or heat in a 350°F oven for 20 minutes.

## VARIATION

Turn this into a one-dish meal by serving it over buttered noodles.

**1** Combine flour, salt and pepper in a shallow bowl. Coat chicken in flour, reserving remaining flour mixture. Heat oil in a deep 12-inch skillet over high heat.



**2** Add chicken to skillet. Cook until browned on both sides, about 3 minutes on each side. Stir 2 tablespoons reserved flour mixture into pan drippings.

**3** Add broth gradually to skillet, stirring continually. Stir in tarragon. Bring to a boil; reduce heat. Simmer, covered, for 10 minutes.



**4** Add mushrooms to skillet. Simmer until chicken is cooked through, about 10 minutes. Stir in lemon juice. Serve immediately.