

## CHICKEN WITH MUSTARD

There are few things more simple, classic, and delicious than luscious chicken dripping with mustard, white wine, and cream. In this recipe, we rubbed the chicken down with a mixture of mustard, garlic, shallots, and herbs. Then let it marinate for a few hours in the fridge to infuse the chicken with a boatload of flavor. The chicken was then seared in a pan to create an irresistibly crispy skin and finished it off with a tangy, creamy, dreamy mustard sauce. Serve this dish with a big, bountiful salad and call it dinner. If you're hankering to crank the wow factor up a notch, a celery root puree would be the perfect addition!

Prep time: 20 minutes, plus 4 hours or overnight in the fridge (optional)

Cook time: 45 minutes

Serves 6



Mix  $\frac{2}{3}$  cup mustard, garlic, shallots, parsley, thyme, salt, and pepper in a bowl. Toss the chicken pieces in the mustard mixture, lifting the skin and rubbing some of the mixture underneath. You can cook the chicken immediately, but it's best marinated for 4 hours, or overnight.

Heat a large skillet with a lid or a Dutch oven over medium-high-heat and swirl in a bit of olive oil. Add half the chicken (3 legs and 3 thighs) in a single layer and cook over medium-high-heat, turning the chicken every couple of minutes until golden brown on all sides.

Transfer the chicken to a bowl, pour half of the wine into the hot pan and bring to a boil. Using a wooden spoon, scrape the darkened bits from the bottom of the pan and reduce the liquid by  $\frac{1}{2}$ . Pour this mixture into the bowl with the chicken. Repeat with the remaining chicken thighs and drumsticks.

### Ingredients:

6 whole chicken legs, cut into thighs and drumsticks  
 $\frac{2}{3}$  cup dijon mustard, plus 1 tablespoon  
6 garlic cloves, thinly sliced  
1 shallot, thinly sliced  
 $\frac{1}{3}$  cup chopped parsley, plus more for garnish  
2 sprigs of thyme, leaves removed  
1  $\frac{1}{2}$  cups white wine  
 $\frac{1}{4}$  cup heavy cream  
2 tablespoons butter  
squeeze of lemon juice  
Kosher salt and freshly ground pepper, to taste

When the second batch of chicken is done, return all of the chicken and wine back to the pan. If you don't have at least ½ cup of liquid in the pan, add a little more wine (or water). Cover the pan and cook over low to medium heat, turning and basting the chicken in the sauce while it's cooking, 15-20 minutes. To check for doneness, pierce the meat near the bone with a paring knife. When ready, the juices from the chicken will run clear and the meat will no longer be pink. A meat thermometer should register at 165°F.

To serve, place the chicken on a serving platter and whisk the parsley, 1 tablespoon mustard, and heavy cream into the hot pan. Simmer for 1 minute and finish the sauce with 2 tablespoons of butter. Taste and adjust seasoning with more salt, pepper, and/or lemon juice as needed. If the sauce is too thick, thin it out with a few drops of water. Place the chicken back in the pan or serve it on a platter with the sauce on the side. Garnish with chopped parsley.