

Chicken and mushroom casserole with grainy mustard and fresh herbs couscous

Recipe for 4

Description

Tender pieces of chicken thighs and mushrooms cooked in a white wine, cream, mustard and tarragon served with a classic couscous.

Note

What binds everything together is the grainy mustard. Make sure to put it at the very end to thicken the sauce and give it a sort of rich and creamy texture to enhance the flavors.

Ingredients

Chicken & mushrooms pot

- 4 Unit(s) Chicken breast
- 225 Gr Mushroom
- 1 Unit(s) Red onion
- 200 Ml White wine
- 200 Ml 35% cooking cream
- 4 Sprig(s) Tarragon
- 15 Ml Grainy mustard

- Salt and pepper
- Olive oil

Salad

- 1 Lb Fingerling potatoes
- 2 Pinch(es) Sea salt flakes
- 4 Turn(s) Fresh ground black pepper
- 1 Tbsp Dijon mustard
- 75 Ml Olive oil
- 50 Ml Balsamic vinegar
- 1 Unit(s) Green onion

- Salt and pepper
- Olive oil

Preparation

- Preparation time **30 mins**

Prep

Cut the chicken thighs in pieces. Dice the red onion. Finely chop the herbs. Clean the mushrooms with a dry cloth and slice them.

With the chef

Cisel the onion
Chop the tarragon
Slice the green onion

Chicken casserole

In a large pan, heat up a drizzle of vegetable oil and sear the chicken pieces on high heat until they get a nice golden brown coloration. Season with salt and pepper. Add in the onion and sweat for a few minutes while stirring. Add in the mushrooms and cook for 2 minutes. Deglaze with white wine and simmer until it has reduced by half. Add in the cream and mustard and simmer on low heat for 5

minutes to thicken up the sauce. Lastly, add in the tarragon off the heat.

Salade prep

In a pot of cold salted water, put the potatoes sliced in halves.

Bring to a boil and cook for 10 minutes. Check with the tip of a knife if the potatoes are cooked.

Strain and rinse under cold water.

In a bowl mix with olive oil, balsamic, salt, pepper and mustard and green onions.

Plating

Serve a little bit of salad in a plate and serve the chicken right on top of it with maximum height.

Garnish with green onions.

Bon appétit!