

Chicken and mushroom hot pot with moutarde de Meaux & fresh herbed couscous

Recipe for 4 portions



Description

Tender pieces of chicken thighs and mushrooms cooked in a comfort sauce made out of white wine, cream, moutarde de Meaux and tarragon, accompanied with a classic couscous.

Note

What binds everything together is the moutarde de Meaux. 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

- 500 Gr Chicken thigh
- 125 Gr Mushroom
- 150 Gr Red onion
- 125 Ml White wine
- 125 Ml 35% cooking cream
- 4 Sprig(s) Tarragon
- 15 Ml Grainy mustard

- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

Couscous

- 200 Ml Couscous
- 200 Ml Chicken stock

- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

Vinaigrette

- 75 Gr Chopped shallot
- 15 Gr Capers
- 125 Gr Cherry tomatoes
- 30 Ml Balsamic vinegar
- 4 Sprig(s) Parsley

- 8 Sprig(s) Chives
- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

Preparation

- Preparation time **30 mins**

Mise-en-place

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

Couscous garnishes

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.

Couscous preparation

Bring chicken broth to a boil. Mix the dry couscous with a drizzle of olive oil and a pinch of salt. Pour the boiling broth on the couscous, mix well and cover. Let sit for 10 minutes. Fluff the couscous with a fork and add in the chives and parsley. Mix well to bring all the flavors together.

Montage

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

Bon appétit!