

Chicken pot with dill and tarragon, mushrooms tagliatelle |

Recipe for 4 portions

Description

Tender pieces of chicken thighs and mushrooms cooked in a sauce made out of white wine, cream, dill, tarragon and pasta

Ingredients

For the chicken and mushrooms pot

- 400 Gr Chicken thigh
- 225 Gr Mushroom
- 200 Gr Red onion
- 150 Ml White wine
- 200 Ml 35% cooking cream
- 4 Sprig(s) Tarragon
- 15 Ml Dill

- Salt and pepper
- Vegetable oil
- Olive oil

For the pasta

- 300 Gr Tagliatelle
- 10 Sprig(s) Chives
- 2 Tbsp Grated parmesan

- Salt and pepper
- Vegetable oil
- Olive oil

Preparation

- Preparation time **30 mins**

General preparation

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

Pot prep

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 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 reduces by half. Add in the cream and simmer on low heat for 5 minutes to thicken up the sauce. Lastly, add in the tarragon.

Pasta

In a large pot of salted water, cook the pasta for 7 min, drain. Mix well with olive oil and chive.

To serve

Serve a little bit of pasta in your plate and serve the chicken in little Dutch ovens on the side.

Bon appétit!