

Thyme and mustard roasted chicken with new potatoes

Recipe for 4

Description

Tender and juicy, a great chicken dish!

Ingredients

Chicken and potatoes

- 4 Thigh(s) Chicken legs
- 2 Unit(s) Crushed garlic
- 2 Sprig(s) Thyme
- 4 Tbsp Sweet mustard
- 50 Gr Butter
- 1 Unit(s) Onion
- 300 Ml White wine
- 600 Gr Baby potatoes
- 2 Unit(s) Carrot

- Salt and pepper
- Olive oil

Preparation

- Preparation time **40 mins**

Chicken and potatoes

In a medium sauce pot, add cold water and a good helping of salt. Add the potatoes and bring to a boil, then continue to cook for 4 minutes. Strain and set aside. Season the chicken with salt and pepper and sear on both sides in a hot skillet with vegetable oil. Next, brush them with mustard and set aside. In the same skillet, remove the excess fat and sweat the onions, garlic and carrots. Add the herbs and then deglaze with the white wine and butter. Transfer to an oven proof baking tray, then add the potatoes and finally the chicken on top. Let cook in the oven for 30-40 minutes.

Bon appétit!