

# Apple cider and calvados chicken casserole

## Recette pour 4 personnes



## Description

Tender pieces of chicken thighs and potatoes cooked in cream, cider and calvados, and accompanied by fingerling potatoes.

## L'idée déco

The mustard acts as a thickening agent in this recipe for the sauce.

## Ingrédients

For the chicken and mushrooms pot

- 6 Unit(s) Chicken thigh
- 1 Unit(s) Onion
- 1 Unit(s) Cortland apple
- 50 Ml Calvados
- 150 Ml Apple cider
- 1 Leaf(ves) Bay leaf
- 150 Ml 35% cooking cream
- 30 Ml Dijon mustard
- 2 Unit(s) Green onion
  
- Salt and pepper
- Olive oil
- Vegetable oil

For the couscous

- 600 Gr Fingerling potatoes
- 30 Gr Butter
- 4 Sprig(s) Parsley
  
- Salt and pepper
- Olive oil
- Vegetable oil

## Préparations

Temps de préparation **30.00 mins**

#### General preparation

Cut chicken thighs into pieces. Chop the onion. Chop the parsley leaves. Slice fingerling potatoes finely. Peel and cut apples into cubes. Slice the green onions finely.

#### Chicken casserole preparation

In a casserole or skillet, heat a drizzle of vegetable oil and sear chicken thighs over high heat, to get a nice golden color. Salt and pepper. Add the onion and sweat it a few minutes, stirring. Add the apples and cook for 2 minutes. Drizzle with calvados and flambé. Deglaze with cider, then add the bay leaf. Bring to a boil, let reduce by half and add the cream and mustard. Let simmer for 5 minutes until the sauce thickens slightly. Add green onions at the last moment.

#### Fingerling potatoes preparation

Cook the fingerling potatoes in a saucepan of salted water until just tender. Drain well, add butter and parsley and mix.

#### To serve

On your plate, serve a few potatoes, and serve the chicken in small casserole dishes on the side.

**Bon appétit!**