

Grain fed chicken pot with Maille provençale mustard and mushrooms, fresh herbs

COUSCOUS

Recipe for 4 persons



Description

Boneless chicken thighs, slowly cooked with Maille provençale mustard and mushrooms, serve with a simply fresh herbs couscous.

Note

The Maille brand is offering a lot of mustard choices, so don't have any hesitations switching for another one on this recipe.

Ingredients

For the chicken pot

- 8 Unit(s) Boneless chicken thigh
- 12 Unit(s) Button mushrooms
- 1 Unit(s) White onion
- 60 Ml Maille provençale mustard
- 200 Ml White wine
- 300 Ml 35% cooking cream
- Vegetable oil
- Salt and pepper

For the fresh herbs couscous

- 200 Gr Couscous
- 400 Ml Chicken stock
- 10 Sprig(s) Chives
- 5 Sprig(s) Parsley
- 5 Sprig(s) Tarragon
- Vegetable oil
- Salt and pepper

Preparation

- Preparation time **30.00 mins**

Preparation

Cut the chicken thighs in pieces. Dice the onion. Finely chop the herbs. Clean-up the mushrooms with a pastry brush and cut it in slices.

Chicken pot preparation

In a large pan, heat up a drizzle of olive 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 before adding the Maille provençale mustard. 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.

Couscous preparation

Bring the chicken stock to a boil. Mix the dry couscous with a drizzle of olive oil and a pinch of salt. Pour the chicken stock on the couscous, cover it and let sit for 20 minutes. Fluff the couscous with a fork and add the herbs with olive oil.

Dressing your plate

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

Bon appétit!