

Minced chicken grain from Quebec with fresh tarragon mashed potatoes with bacon and mushrooms |

Recipe for 4 servings



Description

A comforting recipe with accents of local products...

Ingredients

For the mashed potatoes

- 500 Gr Fingerling potatoes
- 125 Gr Button mushrooms
- 50 Gr Smoked bacon
- 75 Gr French shallot
- 5 Ml Chopped garlic
- 4 Sprig(s) Parsley

- Salt and pepper
- Olive oil

For the chicken

- 500 Gr Chicken breast
- 150 Gr White onion
- 15 Ml Grainy mustard
- 250 Ml Cream 35%
- 150 Ml White wine
- 8 Sprig(s) Tarragon

- Salt and pepper
- Olive oil

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

Mise en place

Slice the chicken breasts into strips. Cut the bacon into small pieces. Cut the peeled potatoes into cubes. Chop the white onion and the shallot. Cut the mushrooms into quarters of Paris. Chop the parsley and tarragon.

Preparation for the mashed potatoes

In a nonstick skillet, fry the bacon over high heat for a few minutes. Add the mushrooms and the shallot and cook a few minutes. Finally add the chopped garlic. In a large saucepan, place the potatoes and cover with cold water. Add a pinch of salt and bring to a boil. Cook over medium heat

for 10-15 minutes until it is tender, then drain. In a large bowl, mash the potatoes still warm earth and stir the mushrooms and bacon. Add the chopped parsley.

Preparation for the chicken

Season chicken strips with salt and pepper. In a large nonstick skillet, pour a little olive oil and let them color high heat. Set a side. In the same skillet, cook the white onion and deglaze with white wine. Add the chicken strips, then add the cream and mustard. Bring to a boil and reduce the sauce until it thickens slightly. Add the tarragon at the last moment. Adjust the seasoning.

To serve

In a plate, put the crushed potato with a cookie cutter. Add the minced chicken and the sauce with tarragon.

Bon appétit!