

Bistro Chicken

Source: Bistro Cooking by Patricia Wells, p. 181 ("Fricassee de Poulet Aux Champignons Chez Rose")

Ingredients

- 6 Olive Oil
- 2 Garlic Cloves, Minced
- 1 Chicken, 2½ Lbs, Cut In 8 Pieces
- ¼ cup Flour
- 1 lb. Fresh Mushrooms
- 1 large Plum Tomatoes, Well Drained And Halved
- Salt And Pepper
- Chopped Parsley, For Garnish

Method

1. Heat 3 tbsp olive oil in skillet over medium heat until hot but not smoking. Add the garlic; reduce the heat to low. Saute the garlic, stirring frequently, until soft but not browned, about 2 minutes.
2. Lightly dredge the chicken pieces with flour. Increase the heat under the skillet to medium. Add the chicken pieces. Saute until well browned on both sides, about 20 minutes. Carefully regulate the heat to avoid scorching the skin.
3. Meanwhile, heat the remaining 3 tbsp of oil in separate skillet over medium heat until hot but not smoking. Add the mushroom caps and stems; saute, stirring occasionally, until lightly browned, 5 to 6 minutes. (See note.)
4. When the chicken is browned, stir in the tomatoes and mushrooms; season with salt and pepper. Reduce the heat to medium-low. Cook the chicken, covered, for 20 minutes. Uncover and cook for another 10 minutes, or until the chicken is tender.
5. To serve, arrange the chicken pieces on a warmed platter. Ladle the sauce and vegetables over all. Garnish with the parsley and serve immediately.

4 servings.

Notes

For mushrooms: separate caps and cut mushrooms into ¼ or ½ pieces.