

Treasure Barrel

Classic French Hunter's Chicken (Chicken Chasseur)

20 min Prep time	**50 min** Cook time	**1 h 10 min** Total time
4 Servings	**Medium** Difficulty	**French** Cuisine

Ingredients

For the Chicken

- [ ] 8 bone-in, skin-on chicken thighs (about 2 1/2 to 3 pounds total)
- [ ] 1 teaspoon kosher salt
- [ ] 1/2 teaspoon freshly ground black pepper
- [ ] 2 tablespoons olive oil

For the Sauce

- [ ] 1 tablespoon olive oil
- [ ] 1 large shallot, finely minced
- [ ] 3 cloves garlic, minced
- [ ] 8 ounces cremini mushrooms, sliced
- [ ] 2 tablespoons tomato paste
- [ ] 1/2 cup dry white wine (like Sauvignon Blanc)
- [ ] 1 1/2 cups chicken broth
- [ ] 1 (14.5 ounce) can diced tomatoes, with their juices
- [ ] 4 sprigs fresh thyme
- [ ] 1 bay leaf
- [ ] 2 tablespoons fresh parsley, chopped (for garnish)

Instructions

1. Pat the chicken thighs dry with paper towels. This helps the skin get crispy. Season both sides generously with the salt and pepper. Heat the 2 tablespoons of olive oil in a large, heavy-bottomed pot or Dutch oven over medium-high heat.

2. Once the oil is hot, carefully add the chicken thighs, skin-side down. Don't crowd the pan; you might need to do this in two batches. Let them cook undisturbed for about 5-7 minutes, until the skin is golden brown and crispy. Flip and cook for another 3-4 minutes on the other side. Transfer the chicken to a plate and set aside.

3. Reduce the heat to medium. There should be lovely browned bits and fat left in the pot. Add the other tablespoon of olive oil if the pot seems dry. Add the minced shallot and sliced mushrooms. Cook, stirring occasionally, for about 5-7 minutes, until the mushrooms have released their water and started to brown, and the shallots are soft.

4. Add the minced garlic and tomato paste. Cook, stirring constantly, for about 1 minute until the tomato paste darkens slightly and smells fragrant. Pour in the white wine to deglaze the pot, using a wooden spoon to scrape up all those delicious browned bits from the bottom. Let the wine simmer for a minute until it reduces by about half.

5. Stir in the chicken broth, the diced tomatoes with their juices, the fresh thyme sprigs, and the bay leaf. Bring everything to a gentle simmer. Carefully return the chicken thighs to the pot, nestling them into the sauce. The sauce should come about halfway up the sides of the chicken.

6. Reduce the heat to low, cover the pot, and let it simmer gently for about 30-35 minutes. The chicken should be cooked through and tender. You can check by piercing it with a fork; the meat should be falling-off-the-bone tender.

7. Once cooked, use tongs to transfer the chicken to a serving platter. Remove and discard the thyme sprigs and bay leaf. If the sauce seems a bit thin, let it simmer uncovered for another 5-10 minutes to reduce and thicken to your liking. Taste the sauce and adjust seasoning with more salt or pepper if needed.

8. Spoon the rich mushroom and tomato sauce over the chicken. Sprinkle with the fresh chopped parsley for a bit of color and freshness. Let it rest for about 5-10 minutes before serving to allow the flavors to meld beautifully.

Nutrition per serving

480 kcal	42 g	12 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a dairy-free version, simply omit the butter finish at the end. It will still be wonderfully flavorful.
- This dish is even better the next day! The flavors have more time to develop.
- If you can't find fresh thyme, use 1 teaspoon of dried thyme, but fresh is highly recommended.