

Oven Braised Bone-in Chicken Breasts with Vegetables

From the Kitchen of [*Deep South Dish*](#)

INGREDIENTS

- 3 to 4 pounds bone-in, skin on chicken breasts
- 1/2 teaspoon kosher salt, or to taste
- 1/4 teaspoon freshly cracked black pepper, or to taste
- 1/4 teaspoon garlic powder
- 1/4 to 1/2 teaspoon Creole or Cajun seasoning, or to taste
- 1 tablespoon olive oil
- 3 tablespoons butter, divided, plus more for the baking dish
- 4 medium carrots, scraped, rinsed and cut into 1/2 inch chunks
- 1 cup thickly sliced sweet onion
- 1 rib celery, cut into chunks
- 3 cups chicken stock/broth
- 1/2 cup quality white wine
- 1/2 teaspoon of dried thyme
- 1 large bay leaf

INSTRUCTIONS

For the Chicken:

1. Preheat oven to 325 degrees F. Lightly butter an appropriate sized baking dish to fit your chicken pieces, without crowding them; set aside.
2. Split larger chicken breasts in half and season on all sides with the salt, pepper, garlic powder and Creole or Cajun seasoning, if using.
3. Heat olive oil in a large skillet and sear chicken on all sides, in batches if necessary, turning every few minutes until lightly browned all over.
4. Transfer chicken to the prepared baking dish.
5. Add a tablespoon of the butter to the skillet drippings, add carrots, onion and celery and cook over medium heat until slightly softened and lightly browned. Transfer vegetables over the chicken.
6. Add chicken stock/broth, wine, thyme and bay leaf to skillet and bring to a boil. Cook, until slightly reduced, scraping up any browned bits from the skillet.
7. Pour mixture all around chicken, cover tightly with foil and transfer to preheated oven.
8. Cook for about 45 to 55 minutes, or as long as needed, depending on the size and thickness of the breasts, until internal temperature reaches 165 degrees F on the thickest part of the breast when using an instant read thermometer. Always rely on an instant read thermometer to ensure chicken is cooked through.

For the Pan Sauce:

1. To make a pan sauce, remove chicken, cover loosely with foil and set aside to keep warm.
2. Use a fat separator to remove any excess fat or skim it off from the top with a spoon.
3. Carefully strain off the braising liquid from the baking dish into the skillet and bring to a boil, cooking until reduced by half.
4. Add the remaining 2 tablespoons of butter, remove from heat and swirl until butter has melted.
5. Add chicken to pan, turning to coat, to warm through then transfer chicken to serving platter, pouring sauce over the top.

NOTES

Remember to only cook with a quality wine that you would drink. May also use additional chicken stock as a substitute for the wine. *If breasts are on the smaller size, check them at 20/25 minutes. Larger breasts may take up to 55 minutes to be cooked through. To ensure that chicken is cooked through, always rely on an instant read thermometer to check the internal temperature, 165 degrees F for white meat, 170 for dark meat when read in the thickest part of the piece.

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