



# *Chicken with Wild Mushrooms*

With Calivines Pinot Noir

SERVINGS: 6

PREPPING TIME: 20 MIN

TOTAL TIME: 1 HOUR 45 MIN

## INGREDIENTS

- 3 tablespoons Calivirgin Premium Extra Virgin Olive Oil, divided
- salt and freshly ground black pepper
- 2 split chicken breasts, (bone in, skin on)
- ½ medium onion, chopped
- 8 cloves garlic, halved
- 3 small plum tomatoes, seeded and chopped (or 1 cup drained, canned diced tomatoes)
- 1 cup Calivines Pinot Noir
- 1 can chicken broth
- 1 teaspoon dried oregano
- ½ teaspoon dried thyme
- 2 tablespoons unsalted butter, softened, divided
- 1 tablespoon all-purpose flour
- 8 ounces mixed wild mushrooms (cremini, oyster and shiitake) sliced
- ¼ cup fresh basil, chopped



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## DIRECTIONS

1. Preheat oven to 350°F. Season chicken breasts with salt and black pepper.
2. Heat 2 tablespoons of Calivirgin Premium Extra Virgin Olive Oil over medium-high heat in a Dutch oven.
3. Place chicken breasts skin down in the hot oil and brown 4-5 minutes or until golden. Turn and brown the other side approximately 4-5 minutes. Transfer to a plate.
4. Heat remaining 1 tablespoon Calivirgin Premium Extra Virgin Olive Oil in the Dutch oven and add the onion.
5. Reduce heat to medium and cook onion 3-4 minutes or until softened.
6. Add garlic and cook 30 seconds or until fragrant. Stir in tomatoes and cook 1 minute.
7. Add the wine and bring to a boil, scraping up any browned bits. Add the chicken broth, oregano and thyme and return to a boil.
8. Place chicken skin side down in the pot, cover tightly and place in the oven. Cook 1 hour, turning once or until the chicken is thoroughly cooked and tender. Transfer Dutch oven to the stovetop.
9. Combine 1 tablespoon butter with flour. Add to pot with chicken and bring to a simmer to thicken.
10. Heat remaining 1 tablespoon butter over medium-high heat in a skillet or sauce pan.
11. Add the mushrooms and cook 4-5 minutes or until browned. Transfer to pot with chicken, stir in basil with salt and black pepper.