

ROSEMARY ROAST CHICKEN WITH SAUCE CHASSEUR

PAIRED WITH 2017 SYRAH SLIDE MOUNTAIN | YIELDS 4 SERVINGS

INGREDIENTS

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| 2 Tbsp Olive Oil | 1 Tbsp Flour |
| 4 each Chicken Thighs, boneless | 1/2 cup White Wine |
| 2 tsp Rosemary, minced | 2 Plum Tomatoes, skinned, seeded
and diced |
| Kosher Salt and ground Black Pepper,
as needed | 1 cup Brown Chicken Stock |
| 2 Strips Bacon, diced | 2 Tbsp fresh Tarragon, chopped |
| 1 cup Onion, chopped | 2 Tbsp fresh Parsley, chopped |
| 2 Garlic Cloves, sliced | Kosher Salt and ground Black Pepper,
to taste |
| 1½ cups Mushrooms, sliced | |

METHOD

1. Preheat the oven to 400° F. Season the chicken on the inside and out with minced rosemary, salt and pepper. Place on a sheetpan and roast until the skin is golden brown and the internal temperature is 165°F.
2. Meanwhile, heat the olive oil over medium heat in a large, heavy-bottomed pan.
3. Add the bacon and cook gently until crisp.
4. Add the onion and garlic and cook until aromatic but not browned.
5. Add the mushrooms and cook until most of the liquid has been released and reduced.
6. Add the flour and cook for 3-4 minutes.
7. Add the wine while stirring. Cook for 1 minutes to reduce then add tomatoes and stock.
8. Simmer sauce for 15 minutes and taste to adjust seasoning.
9. Add tarragon and parsley and stir to combine.
10. To serve, place roast chicken on top of rice pilaf or potatoes and top with sauce. Garnish with chopped parsley.