

## Chef from the Hood Recipes



### Chef:

Senior Winemaker Paul Ahvenainen & Executive Chef Phil McGauley

### Restaurant:

Korbel Champagne Cellars

### Recipe:

Chicken Thighs with Tomatoes, Olives, Mushrooms & Herbs!

### Ingredients:

6 large chicken thighs, skinned salt & pepper to taste  
flour, enough for dredging chicken  
2 tablespoons olive oil  
1/2 pound mushrooms, thickly sliced  
1 medium yellow onion, sliced  
3 tablespoons slivered fresh garlic  
1/2 cup diced carrots  
1/2 cup diced celery  
2 cups Korbel Brut Champagne  
2 cups diced fresh tomatoes  
1 tablespoon minced fresh basil  
2 teaspoons minced fresh thyme  
1 teaspoon minced fresh sage  
4 cups chicken stock  
1/4 cup chopped sundried tomatoes  
1/4 cup chopped Kalamata olives

Korbel Executive Chef Phil McGauley's hearty one pan dinner is easy to make and satisfies both the tummy and the soul. Simmering on the stove, it will also warm up your winter kitchen! Chef Paul prefers chicken thighs, 'they have more flavor', and suggests you pair this with the remainder of the champagne. Don't count on having any of this chicken dish left, but if you do, it's great reheated for lunch.

Season the chicken with salt and pepper, then dredge through flour, shaking off excess. Heat olive oil in a large, heavy bottomed pan that you have a cover for (or use foil). Quickly brown chicken over high heat, turning to brown each side, (it will finish cooking in the sauce later). Remove chicken from pan and set aside. Add mushrooms, onions, garlic, carrots and celery to the pan with drippings, adjust heat and and sauté until lightly browned, adding a bit more oil if needed. Add champagne, all tomatoes, herbs, chicken stock and olives. Bring to a boil then reduce heat. Simmer 5 minutes. Taste and add salt and pepper if needed. Return chicken to the pan, cover and simmer for about 45 minutes or until chicken is tender and falling off the bone. While chicken simmers, prepare a salad and pasta, rice, garlic bread or polenta to serve alongside. Makes 3 big servings or 4 to 6 smaller servings.