

Chicken Marengo

My daughter thinks she is French. She also likes chicken and mushrooms. Perfect!

Prep time 10 minutes

Cook time 15 minutes

Inactive cook time 1 hour

Serves 4

1 Whole Chicken Cut Up

1 Medium Onion Chopped

¼ Cup Flour

½ Cup White Wine

1 10oz Can Tomato Puree or 14 oz can Diced Tomatoes

3 Cloves Garlic

2 Cups Chicken Broth

¼ Tsp Salt

¼ Tsp Pepper

½ Tsp Paprika

½ Stick Butter

8 oz Sliced Mushrooms

1 lb Peeled Shrimp (optional)

1 Bay leaf

½ Tsp Dried Thyme

Heat a Dutch oven or fry pan on medium-high heat.

Add butter

Combine the flour with the salt, pepper, paprika

Dredge the chicken through this mixture.

Sautee the chicken on each side until brown

Remove from the Dutch oven.

Add the onions and stir until they are limp.

Add the garlic and stir until flavorful

Add the wine and stir until the alcohol has evaporated

Add the puree and cook until the liquid reduces (about three minutes)

Stir in the chicken broth until blended

Add the chicken and mushrooms and turn heat to high

When the mixture boils, add the bay leaf and thyme and cut the heat back to low and cover

Simmer for 1 hour

Add shrimp and simmer for 5 minutes

Serve