



# RECIPE FOR TARRAGON CHICKEN



## PREPARATION

- Brown the chicken in 1 tbsp. of oil in a casserole dish, turning the pieces on all sides. Remove and set aside.
- Peel and chop the shallots. Brown them for 3 minutes in the frying pan.
- Put the chicken back in the casserole, add salt and pepper and the flour, mix well and pour in the white wine. Wait 5 minutes, then pour in the hot chicken stock. Cover and cook for 20 min.
- Remove the chicken pieces from the pot and continue cooking for another 10 minutes to reduce the broth.
- Meanwhile, wash and chop the tarragon. Add it to the cream, salt and pepper. Pour it into the casserole and let it cook for 5 minutes.
- Return the chicken to the pot and cook for about 10 minutes until the sauce is thick and velvety. Serve with rice.

*Photo by Nicolas Lobbestael  
and recipe by Marie Claire*



4 people | 1H | LEVEL



## Shopping List

### INGREDIENTS

.....  
1 chicken cut into pieces  
1 bunch of tarragon  
3 shallots  
15 cl of liquid cream  
15 cl of white wine  
20 cl chicken stock  
2 tbsp. olive oil  
1 tbsp. flour  
Salt and pepper

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