



Champagne-Browned Butter Chicken

READY IN



105 min.

SERVINGS



6

CALORIES



710 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 12 baby carrots with tops
- ☐ 1 bay leaves
- ☐ 0.8 teaspoon pepper black divided freshly ground
- ☐ 1 tablespoon peppercorns black
- ☐ 1.8 pounds chicken thighs bone-in
- ☐ 0.3 cup brandy
- ☐ 3 tablespoons butter
- ☐ 1 pound mushrooms halved
- ☐ 2 tablespoons canola oil divided

- ☐ 1 cup champagne
- ☐ 1.5 pounds skin-on chicken drumsticks bone-in
- ☐ 0.8 cup chicken stock see (such as Swanson)
- ☐ 0.7 cup flour all-purpose
- ☐ 1 teaspoon flour all-purpose
- ☐ 0.5 bunch parsley fresh
- ☐ 2 tablespoons parsley fresh chopped
- ☐ 2 teaspoons thyme sprigs fresh chopped
- ☐ 1.3 teaspoons kosher salt divided
- ☐ 1 pound potatoes – remove skin quartered
- ☐ 4 shallots halved
- ☐ 2 slices bacon
- ☐ 3 thyme sprigs

Equipment

- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ dutch oven
- ☐ cheesecloth
- ☐ kitchen twine

Directions

- ☐ Preheat oven to 30
- ☐ Cook bacon in a large Dutch oven over medium heat until crisp; remove bacon from pan, reserving drippings in pan. Reserve bacon for another use.
- ☐ Place 2/3 cup flour in a shallow dish.

- ☐ Sprinkle chicken evenly with 3/4 teaspoon salt and 1/2 teaspoon pepper. Dredge chicken lightly in flour; shake off excess flour. Increase heat to medium-high.
- ☐ Add 1 tablespoon oil to drippings in pan; swirl to coat.
- ☐ Add half of chicken to pan; cook 5 minutes or until browned. Turn chicken over; cook 2 minutes.
- ☐ Remove from pan. Repeat procedure with remaining 1 tablespoon oil and chicken.
- ☐ Add potatoes to pan; cook 3 minutes or until browned, stirring occasionally.
- ☐ Add mushrooms; sprinkle with 1/4 teaspoon salt. Cook 3 minutes, stirring occasionally. Stir in brandy. Cook until liquid almost evaporates (about 30 seconds), stirring occasionally. Return chicken to pan.
- ☐ Add shallots and stock; bring to a boil.
- ☐ Place peppercorns and next 3 ingredients (through parsley) on a double layer of cheesecloth. Gather edges; tie with butcher's twine.
- ☐ Add bundle to pan.
- ☐ Bake, uncovered, at 300 for 15 minutes.
- ☐ Trim carrot tops to 1-inch; scrub carrots.
- ☐ Add the carrots to pan.
- ☐ Bake an additional 45 minutes or until vegetables are tender and chicken is done.
- ☐ Remove chicken and vegetables from pan; keep warm. Discard herb bundle.
- ☐ Place pan over medium-high heat.
- ☐ Add wine to pan; bring to a boil, scraping pan to loosen browned bits. Cook until mixture reduces to 2/3 cup (about 11 minutes).
- ☐ Melt butter in a small saucepan over medium heat. Cook butter 3 minutes or until lightly browned, shaking pan occasionally. Stir in 1 teaspoon flour; cook 1 minute, stirring constantly with a whisk. Gradually add butter mixture to reduced wine mixture, stirring constantly with a whisk. Cook 1 minute or until slightly thick. Stir in remaining 1/4 teaspoon salt and 1/4 teaspoon pepper.
- ☐ Serve with chicken and vegetables.
- ☐ Garnish with chopped fresh parsley and thyme.

Nutrition Facts



 PROTEIN **23.91%**  FAT **56.03%**  CARBS **20.06%**

Properties

Glycemic Index:82.5, Glycemic Load:9.43, Inflammation Score:-10, Nutrition Score:34.689999912096%

Flavonoids

Apigenin: 13.14mg, Apigenin: 13.14mg, Apigenin: 13.14mg, Apigenin: 13.14mg Luteolin: 0.59mg, Luteolin: 0.59mg, Luteolin: 0.59mg, Luteolin: 0.59mg Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg Myricetin: 0.9mg, Myricetin: 0.9mg, Myricetin: 0.9mg, Myricetin: 0.9mg Quercetin: 0.51mg, Quercetin: 0.51mg, Quercetin: 0.51mg, Quercetin: 0.51mg

Nutrients (% of daily need)

Calories: 710.28kcal (35.51%), Fat: 41.88g (64.43%), Saturated Fat: 12.66g (79.15%), Carbohydrates: 33.74g (11.25%), Net Carbohydrates: 29.34g (10.67%), Sugar: 5.77g (6.41%), Cholesterol: 203.97mg (67.99%), Sodium: 859.45mg (37.37%), Alcohol: 5.86g (100%), Alcohol %: 1.47% (100%), Protein: 40.21g (80.42%), Vitamin K: 115.29µg (109.8%), Selenium: 51.7µg (73.86%), Vitamin B3: 14.6mg (73.01%), Vitamin A: 3646.29IU (72.93%), Vitamin B6: 1mg (50.18%), Phosphorus: 487.06mg (48.71%), Vitamin B2: 0.74mg (43.55%), Potassium: 1260.84mg (36.02%), Vitamin B5: 3.59mg (35.92%), Manganese: 0.63mg (31.44%), Vitamin B1: 0.45mg (29.82%), Copper: 0.57mg (28.48%), Zinc: 4.04mg (26.96%), Vitamin C: 19.97mg (24.2%), Iron: 4.25mg (23.63%), Magnesium: 83.56mg (20.89%), Vitamin B12: 1.24µg (20.66%), Folate: 81.44µg (20.36%), Fiber: 4.39g (17.57%), Vitamin E: 1.52mg (10.11%), Calcium: 69.89mg (6.99%), Vitamin D: 0.39µg (2.58%)