

## Chicken Stew with Mushrooms and Potatoes

**Makes: 2 ½ quarts**

### **Ingredients:**

2 tablespoons unsalted butter  
4 tablespoons olive oil, divided  
12 ounces mushrooms, sliced  
1½ pounds boneless, skinless chicken thighs, cut into 1½ to 2-inch chunks  
Kosher salt  
Freshly ground black pepper  
1 medium yellow onion, chopped  
2 celery stalks, chopped  
2 carrots, finely diced  
4 cloves garlic, minced  
¼ teaspoon crushed red pepper flakes  
1 teaspoon paprika  
½ cup dry white wine (may substitute chicken stock or water)  
3 tablespoons all-purpose flour  
1 quart chicken stock  
1 pound Yukon Gold or red potatoes, peeled or unpeeled and cut into 1-inch pieces  
1 teaspoon dried thyme  
½ teaspoon dried rosemary



### **Directions:**

Season the chicken pieces generously with salt and pepper; set aside.

In a large Dutch oven or heavy-bottomed pot, melt the butter and 2 tablespoons of the olive oil over medium-high heat. Add the mushrooms and cook, stirring occasionally, until they release their moisture and turn golden brown, about 6 to 8 minutes. Transfer the mushrooms to a plate.

Add 1 tablespoon of olive oil to the hot pot and place the chicken in a single layer, working in batches as needed to avoid overcrowding. Cook until lightly browned on most sides, about 5 to 6 minutes total. The chicken does not need to be cooked through. Transfer the chicken to the plate with the mushrooms.

Reduce the heat to medium and add the remaining 1 tablespoon olive oil. Add the onion, celery and carrots and cook, stirring occasionally, until softened, about 5 minutes. Season with 1 teaspoon kosher salt and ½ teaspoon black pepper.

Add the garlic, crushed red pepper flakes and paprika and cook until fragrant, about 30 seconds. Add the wine (or stock or water) and cook for about 3 minutes, until nearly all the liquid has been reduced. Use a wooden spoon to loosen the browned bits from the bottom of the pan, stirring them into the liquid.

Sprinkle the flour over the vegetables and stir well to coat. Cook for 2 minutes over medium-low heat to remove the raw flour taste.

Slowly pour in the chicken stock, stirring constantly to smooth out any lumps. Add the potatoes, thyme and rosemary and bring the stew to a gentle simmer.

Return the chicken and mushrooms to the pot along with any accumulated juices. Cover and simmer over medium-low heat, stirring occasionally, until the potatoes are tender and the chicken is cooked through, about 15 to 20 minutes. The stew is ready when it is thick enough to lightly coat the back of a spoon.

Remove from the heat. Taste and adjust seasoning with salt and pepper as needed. Serve immediately.

**To store:** Let the stew cool completely before refrigerating, but no longer than 2 hours. Refrigerate in an airtight container for up to 4 days or freeze for up to 3 months. Thaw before reheating.