

# White Wine Braised Chicken with Summer Vegetable Ragout + Sweet Pea Puree

Serves 8

## INGREDIENTS

### White Wine Braised Chicken

2 tbsp. olive oil  
2.5 lb. chicken thighs  
  
4 shallots, halved lengthwise and thinly sliced  
3 cloves garlic, thinly sliced  
1/2 cup dry white wine  
1 cup chicken stock  
1/4 cup whole grain mustard  
1 tbsp. finely chopped thyme  
2 tbsp. roughly chopped tarragon, for garnish

### Vegetable Ragout

2 bunches baby heirloom carrots, blanched  
1/2 cup pearl onions: red + white, blanched, peeled, cut in half  
1/2 bunch spring radish, blanched  
  
2 cups sugar snap peas  
2 Tbsp each fresh basil, parsley, tarragon, finely chopped

3 cloves of garlic, finely sliced  
1/4 cup cold unsalted butter, cut into 1/2 -inch pieces  
1 Tbsp freshly grated lemon zest  
Salt & pepper to taste

### Sweet Pea Puree:

1/4 cup finely chopped shallots  
2 tbsp. extra-virgin olive oil  
2 cloves minced garlic  
2 cups fresh shelled peas or frozen  
1 cup chicken stock  
Kosher salt & freshly ground black pepper

## METHOD

### White Wine Braised Chicken:

Heat oven to 375°. Heat oil in a 6-qt. saucepan over medium-high heat. Season chicken with salt and pepper; working in batches, cook chicken, flipping once, until browned, about 10 minutes. Transfer chicken to a plate; set aside.

Add shallots and garlic to pan, cook, stirring occasionally, until golden, 3-5 minutes. Add wine, stock, mustard, and thyme; bring to a boil. Return chicken to the pan with any juices, cover with a lid, and transfer to the oven. Bake until chicken is cooked through, about 45 minutes, or until an instant-read thermometer inserted into the thickest part of the thigh reads 165°.

Transfer chicken to a serving platter and keep warm. Return saucepan to stove; bring to a boil. Cook, stirring occasionally, until reduced by half, 8-10 minutes. Spoon sauce over chicken; garnish with tarragon.

### Vegetable Ragout:

Bring a pot of well-salted water to a boil. Set up a bowl with ice water. Blanch baby carrots in 2 batches for 2-3 minutes, or until just tender. With a slotted spoon transfer carrots to a large bowl filled with ice and cold water. Drain well, and pat dry. Repeat with pearl onions for 1 minute, and then remove the skin + slice in half. Repeat with the radish for 1 1/2 minutes.

Add butter to sauté pan, and once melted, add garlic and season with salt & pepper. Add fresh herbs, and cook for an additional minute. Finally, add all vegetables, season with lemon zest, and add salt & pepper to taste.

### For the Sweet Pea Puree:

Heat a saucepan with the olive oil, and sauté the shallots for 3 minutes, and then add garlic. Season with salt and pepper. Cook over medium-low heat until the shallots are soft and fragrant but not browned, about another 5 minutes. Add the peas and the stock. Bring to a simmer over medium-high heat and then reduce the heat to medium low. Cover the pan and cook until the peas are tender, 5 to 8 minutes for fresh peas, 3 to 4 minutes for frozen.

Transfer the contents of the pan to a blender and purée to a smooth consistency, adding a little water if needed. Season to taste with salt and pepper. Return the purée to the saucepan, cover, and set aside on the stovetop to keep warm.