



Chicken and Mushrooms

Adapted from [Melissa d'Arabian](#)

BAH Note: This is one of those dishes that tastes even better the next day. You might want to just go ahead and make a double batch to make sure you have some tasty leftovers.

- 2 pounds bone in chicken thighs, skin removed
- 2 tablespoons olive oil
- 1 onion, chopped
- 8 ounces mushrooms, sliced
- 2 tablespoons tomato paste
- 1 tablespoon flour
- 1 teaspoon herbs de provence
- 1/2 cup white wine
- 1 cup chicken broth
- 2 tablespoons sour cream

Heat the oven to 350 degrees. Dry the chicken with paper towels and season with salt and pepper. Heat half of the oil in a dutch oven over medium high heat. Brown the chicken on both sides, working in batches if necessary. Transfer the browned chicken to a plate.

Add the remaining oil to the pot and cook the onions until they begin to soften. Add a quarter cup of the chicken broth to get any browned bits off the bottom of the pot. Add the mushrooms and cook for 5 minutes.

Add the tomato paste and flour to the mushrooms and onion and cook for a few minutes. Add the wine and deglaze the pot. Return the chicken to the pot and add the and herbs de provence and the remaining chicken broth. It should come almost to the top of the chicken. Cover the pot and transfer it to the oven. After 25 minutes, remove the lid and continue to cook another 25 minutes.

Carefully remove the pot from the oven and transfer the chicken to a plate. Set the pot over high heat and reduce the sauce until it thickens a bit. Turn the heat off and gradually add some of the sauce into the sour cream until it is loose. Add the sour cream mixture into the pot and stir to combine.

Return the chicken to the pot, coat thoroughly with the sauce, and serve over noodles.