



One Pot Chicken Bake

Adapted from Baltimore Sun

BAH Note: The original recipe has you bake this in a 10x15 dish. I personally don't own a 10x15 baking dish and even if I did, it works perfectly well to bake it in a dutch oven or other large pot.

- 3 tablespoons flour
- 2 teaspoons paprika
- 1/8 teaspoon cayenne pepper
- 2 to 3 pounds bone in chicken thighs, skins removed
- 2 tablespoons olive oil
- 1 onion, chopped
- 1 pound mushrooms, sliced
- 1 can (14.5 ounces) chicken broth
- 28 ounces diced tomatoes in juice
- 1 teaspoon dried marjoram

Heat the oven to 350 degrees and combine the flour, paprika, and cayenne in a shallow dish.

Heat 1 tablespoon oil in a dutch oven over medium heat. Dredge the chicken in the flour mixture and, working in batches, brown the chicken on both sides. Transfer the chicken to a plate.

Add the remaining oil to the dutch oven and cook the onions for about 5 minutes, or until they begin to soften. Add the mushrooms and cook until they release their liquid. Stir in the chicken broth, diced tomatoes, and marjoram and bring to a boil. Add the chicken and any accumulated juices to the pot and bake 45 minutes to 1 hour until the chicken is done.

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