



## Roast Chicken with Dijon Sauce

Adapted from [Smitten Kitchen](#)

Not to be confused with [Smitten Kitchen's Buttermilk Roast Chicken](#), this dish requires a bit more hands on but is equally delicious.

- 3 pounds chicken thighs, bone in, skin on
- 1 tablespoon vegetable oil
- 2 shallots, diced
- 1 1/2 cups chicken broth
- 1/4 cup half and half
- 1 tablespoon dry sherry
- 2 tablespoons dijon mustard

Heat your oven to 450 degrees.

Heat the vegetable oil in an oven safe skillet over medium high heat. Working in batches, place the chicken skin side down in the skillet and cook approximately 5 minutes or until nicely browned.

Once all the chicken has been browned, remove any excess fat from the skillet. Return all the chicken to the pan and roast for 20 minutes. Carefully remove the skillet from the oven, transfer the chicken to a plate and loosely cover to keep warm. Add the chicken broth and sherry to the skillet, bring to a boil, and cook until the liquid reduces by about half. Whisk in the mustard and then add the half and half.

Return the chicken and any accumulated juices to the skillet and coat the chicken pieces thoroughly in the mustard sauce before serving.

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