

# Stewed Chicken

with Potato Latkes & Crème Fraîche

In this hearty, cold-weather classic, you'll cook the chicken two ways to create an incredibly flavorful entrée. Browning the chicken ensures a crispy, golden crust, while stewing infuses the meat with flavor. The combination of these cooking methods is the best of both worlds! As a side, you'll be making latkes (potato pancakes traditionally served during the Hanukkah festival). Their warming crunch is the perfect accompaniment.



## Ingredients



2 Airline Chicken Breasts

1 Pound Russet Potatoes

6 Ounces White Button Mushrooms

2 Carrots

2 Stalks Celery

1 Yellow Onion

1 Bunch Parsley

1 Bunch Thyme

## Knick Knacks

3 Tablespoons Chicken Demi-Glace

2 Tablespoons Matzoh Meal

1/4 Cup Crème Fraîche

Makes 2 Servings

About 650 Calories Per Serving

Cooking Time: 25 to 35 minutes

## Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/499](http://blueapron.com/recipes/499)

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### Prepare the ingredients:

Wash and dry the fresh produce. Quarter the mushrooms. Thinly slice the celery. Peel and thinly slice the carrots into rounds. Peel and halve the onion. Thinly slice one half; reserve the other. Pick the parsley and thyme leaves off the stems; discard the stems. Roughly chop the parsley leaves. In a small bowl, combine the **crème fraîche** and **half the thyme**; season with salt and pepper to taste.

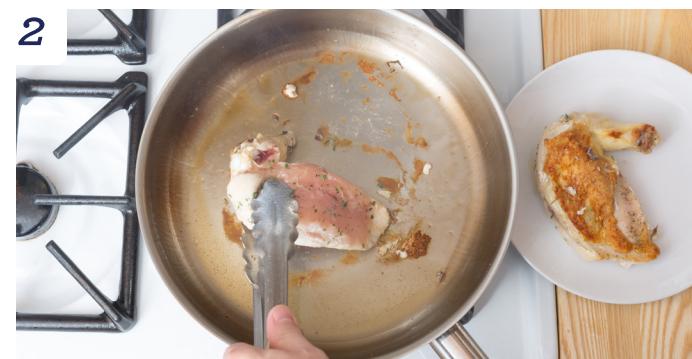
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### Make the latke mixture:

While the chicken cooks, grate the **potatoes** and the **reserved onion half** on the large side of a box grater. Place in a medium bowl and season with salt and pepper. Add the **matzoh meal**; mix until well combined. Set aside.

3



### Brown the chicken:

Season the **chicken** with salt and pepper on both sides; sprinkle the skinless side with the **remaining thyme**. In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the chicken, skin side down first, and cook 2 to 3 minutes per side, or until browned and crispy. (You'll finish cooking the chicken later.) Transfer to a plate, leaving any browned bits (or fond) in the pan.

4



### Stew the chicken:

Heat the pan of reserved chicken fond on medium-high until hot. (If the pan seems dry, add 1 teaspoon of olive oil.) Add the **mushrooms**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until browned. Add the **carrots**, **celery** and **onion**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until softened. Add the **browned chicken** (skin side up), **demi-glace** and **¾ cup of water**. Heat to boiling then reduce the heat to medium. Loosely cover with foil; simmer 13 to 15 minutes, or until the chicken is cooked through. Remove from heat; season with salt and pepper to taste.

5



### Cook the latkes:

While the chicken stewes, divide the **latke mixture** into 6 equal portions. Using your hands, squeeze out and discard any excess liquid. Flatten each portion into a  $\frac{1}{4}$ -inch-thick cake. In a medium pan (nonstick, if you have one), heat a thin layer of oil on medium until hot. Once the oil is hot enough that the mixture sizzles immediately when added to the pan, add the latkes. Cook, occasionally turning with a spatula, 4 to 6 minutes per side, or until browned. Transfer to a paper towel-lined plate and season with salt.

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### Finish & plate your dish:

Stir all but a pinch of the **parsley** into the **stewed chicken and vegetables**. To plate your dish, divide the stewed chicken and vegetables between 2 dishes. Garnish with the **remaining parsley**. Serve with the **latkes** and **seasoned crème fraîche** on the side. Enjoy!