

## WEEKDAYS 1et/12pt/c



# **Gwyneth Paltrow's Chicken and Dumplings**

skill level	time	servings	cost	
easy	over 120min	4	\$	

Contributed by: Gw yneth Paltrow

Gwyneth makes this dish for her family and now you can make it for yours. It comes together in no time but tastes like it took hours.

## ingredients

1 Organic Whole Chicken

Coarse Salt

Freshly ground black pepper

- 1 tablespoon Unsalted Butter
- 2 tablespoon Extra Virgin Olive Oil
- 1 Stalk Celery (roughly chopped)
- 1 large Carrot (roughly chopped)
- 1 small Leek (roughly chopped)
- 1 slice Duck Bacon (finely diced)
- 1 dried Bay Leaf
- 1 teaspoon Fresh Thyme Leaves
- 1/2 cup White Wine
- 2 cups Vegetable Stock
- 2 cups Water
- 1 cup Unbleached All-Purpose Flour
- 1 tablespoon Baking Powder
- 1/2 cup plus 1 teaspoon Half-and-Half
- 1/2 teaspoon Fine Salt
- Fresh Parsley (for garnish)

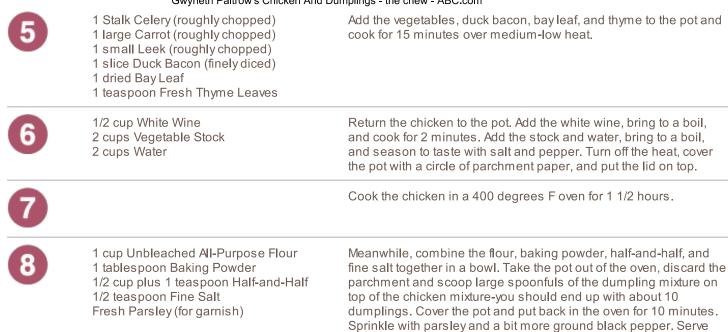
### kitchenware

- Chef's Knife
- Dutch Oven
- Cutting Board
- Tongs
- Liquid Measuring Cup
- Measuring Cup (set)
- Measuring Spoons
- Parchment

steps	ingredients per step	instructions		
		Droboot oven to 400	05	

1		Preneat oven to 400F.
2	1 Organic Whole Chicken	Wash and dry the chicken. Discard the back and cut the chicken into 10 pieces.
3	Coarse Salt Freshly ground black pepper	Aggressively season the chicken pieces with coarse salt and pepper.
4	1 tablespoon Unsalted Butter 2 tablespoon Extra Virgin Olive Oil	Heat the butter and olive oil in the largest, widest oven-safe pot you have, at least 12 inches diameter, with a lid, over medium-high heat. Thoroughly brown the chicken pieces, in batches if necessary (7-8 minutes per side), and remove to a plate, leaving the fat in the pot.

#### Gwyneth Paltrow's Chicken And Dumplings - the chew - ABC.com



portion.

immediately, being sure to spoon plenty of the juices over each

© 2012 ABC Television / the chew