

PROVENÇAL-STYLE CHICKEN STEW

SERVES 4 to 6

TOTAL TIME: 45 minutes

To make the chicken easier to slice, freeze it for 15 minutes. Be sure to crumble any large pieces of rosemary in the herbes de Provence before adding it to the pot.

- 1 pound white mushrooms, trimmed and quartered
- 2 onions, chopped fine
- 2 tablespoons olive oil
- 1 teaspoon herbes de Provence
- Salt and pepper
- $\frac{1}{4}$ cup all-purpose flour

- 6 garlic cloves, minced
- 2 tablespoons tomato paste
- $\frac{1}{8}$ teaspoon red pepper flakes
- 3 cups low-sodium chicken broth
- 1 (14.5-ounce) can diced tomatoes
- 1 pound boneless, skinless chicken breasts, trimmed, halved lengthwise, and sliced $\frac{1}{2}$ inch thick
- 1 cup pitted niçoise or kalamata olives, halved
- $\frac{1}{4}$ cup minced fresh parsley

1. Combine mushrooms, onions, oil, herbes de Provence, and $\frac{1}{4}$ teaspoon salt in Dutch oven, cover, and cook over medium heat, stirring occasionally, until vegetables are softened, about 5 minutes. Uncover, increase heat to medium-high, and cook until vegetables are lightly browned, about 8 minutes.

2. Stir in flour, garlic, tomato paste, and pepper flakes and cook until fragrant, about 1 minute. Slowly whisk in broth, scraping up any browned bits and smoothing out any lumps. Stir in tomatoes and simmer until thickened and flavors meld, about 10 minutes.

3. Stir in chicken and cook until no longer pink, about 3 minutes. Stir in olives and parsley and season with salt and pepper to taste. Serve.

CUTTING CHICKEN INTO PIECES



1. Cut chicken breast in half lengthwise.



2. Slice breast halves into pieces as directed.

*The America's
Test Kitchen
Quick Family
Cookbook (2012)*