

Test Kitchen Tip: **IN PRAISE OF BRAISING**

Braised chicken thighs are always a hit, but they can take a while to turn tender. We shortened the process by skipping bone-in chicken thighs in favor of quicker-cooking boneless thighs, then cut the chicken pieces in half to cut down on cooking time even further. Incorporating anchovy, an ingredient not usually found in chicken braises, provided layers of flavor without drawing attention to itself. Cooking the porcini mushrooms and tomato paste with the garlic and flour also provided a solid base of flavor for the dish.

QUICK BRAISED CHICKEN THIGHS WITH CHARD AND MUSTARD

SERVES 4

TOTAL TIME: 45 minutes

We like to use green or white Swiss chard here; if using red chard, note that the sauce will take on a reddish hue. Serve with rice or egg noodles.

- 3 tablespoons olive oil
- 8 (3-ounce) boneless, skinless chicken thighs, trimmed and halved
- Salt and pepper
- 1 onion, chopped fine
- 6 garlic cloves, minced
- 2 tablespoons all-purpose flour
- 1 tablespoon minced fresh thyme or 1 teaspoon dried
- 1 anchovy fillet, rinsed and minced
- 1½ cups low-sodium chicken broth
- ½ cup dry white wine
- 1 pound Swiss chard, stemmed and sliced thin
- 1 teaspoon grated lemon zest
- 1 tablespoon whole-grain mustard

1. Heat 1 tablespoon oil in Dutch oven over medium-high heat until just smoking. Pat chicken dry with paper towels and season with salt and pepper. Brown half of chicken lightly on one side, about 2 minutes; transfer to plate. Repeat with 1 tablespoon oil and remaining chicken; transfer to plate.

2. Add remaining 1 tablespoon oil and onion to now-empty pot and cook over medium heat until softened, about 5 minutes. Stir in garlic, flour, thyme, and anchovy and cook for 1 minute.

Slowly whisk in broth and wine, scraping up any browned bits and smoothing out any lumps.

3. Add browned chicken with any accumulated juices, cover, and simmer gently for 10 minutes. Stir in chard, cover, and continue to simmer gently until chicken is very tender, about 5 minutes longer; transfer chicken to platter and cover with aluminum foil.

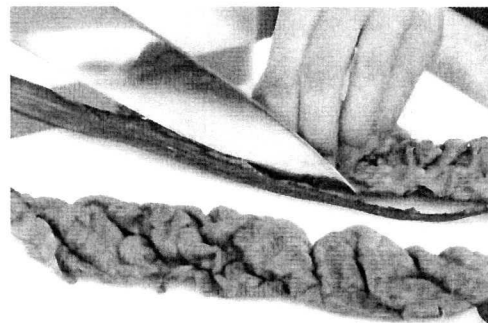
4. Stir in lemon zest and continue to simmer chard until it is tender, about 2 minutes. Stir in mustard and season with salt and pepper to taste. Pour sauce over chicken and serve.

VARIATION

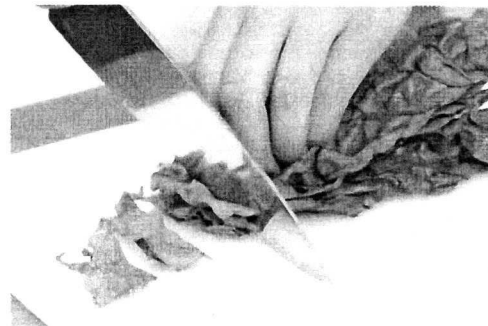
QUICK BRAISED CHICKEN THIGHS WITH SPINACH AND GARLIC

Omit chard and mustard. Add 10 ounces curly-leaf spinach, stemmed and chopped, and 2 additional minced garlic cloves to pot with lemon zest in step 4.

PREPARING SWISS CHARD



1. Cut away leafy green portion from either side of stalk or stem using chef's knife.



2. Stack several leaves on top of one another, and either slice leaves crosswise or chop into pieces (as directed in recipe). Wash and dry leaves after they are cut, using salad spinner.