



Chicken with Pancetta, Mushrooms & White Wine Sauce

Chicken thighs, mushrooms, and pancetta create quite the comforting dish when slow-cooked in a creamy white wine sauce. Serve with mashed potatoes and crusty bread for a rustic, satisfying supper

Ingredients:

- 3 tablespoons unsalted butter
- 1 tablespoon olive oil
- 12 skinless boneless chicken thighs
- Kosher salt & black pepper
- 6 oz pancetta, finely chopped
- 2 to 3 shallots, finely chopped
- 6 garlic cloves, finely chopped
- 1-pound fresh chef's blend of mushrooms, trimmed and chopped
- 2 teaspoons fresh thyme leaves
- 1 cup dry white wine (we used Chardonnay)
- 1½ cups chicken stock
- ¼ cup Dry Sherry
- 1 cup heavy cream
- Slurry - 1 tablespoon corn starch with 2 tablespoons chicken stock
- 1 tablespoon chopped flat-leaf parsley (optional)



Directions:

1. In a large heavy skillet over medium-high heat, melt the butter and add oil. Season the chicken with salt & pepper; place topside down and cook until golden brown, about 6 minutes. Turn chicken over and cook about 1 minute more. Remove chicken with tongs and set aside.
2. To the same pan over medium heat, add pancetta; cook until fat has rendered, and pancetta is crisp. Remove with a slotted spoon and set aside.
3. To the same pan, over medium-high heat, add shallots and cook until softened, about 3 minutes. Stir in garlic and mushrooms. Cook until mushrooms have softened and released most of their liquid, about 5-7 minutes. Season mixture with salt & pepper; stir in thyme (additional salt may not be needed). Add wine, scraping up any browned bits from the bottom of the pan, cook about 5 minutes. Add chicken stock and bring mixture to a simmer. Add pancetta, Sherry, slurry and stir to incorporate. Return chicken thighs to pan, topside up. Simmer over medium-low heat until chicken thighs are cooked through, 165 degrees, and sauce has reduced, about 15-25 minutes.
4. Stir in cream. Season to taste, if needed. Continue to cook until sauce has thickened enough to coat the back of a spoon. Garnish with chopped parsley.