

Matthews

Herb Roasted Chicken with Mushroom Medley

SERVES 4

Pair with 2020 Matthews Reserve Merlot

INGREDIENTS

- 4 bone-in, skin on chicken breasts
- 3 tbsp olive oil
- 4 cloves garlic, minced
- 2 tbsp fresh thyme leaves, chopped
- 2 tbsp fresh rosemary leaves, chopped
- Kosher salt and fresh ground black pepper to taste
- 8 oz cremini mushrooms, sliced
- 8 oz shitake mushrooms, sliced
- 1 medium red onion, thinly sliced
- ¼ cup dry white wine – e.g. Matthews Sauvignon Blanc
- ¼ cup chicken broth
- 2 tablespoons unsalted butter
- 3 tablespoons fresh flat leaf parsley, chopped

* Serve with creamy polenta or a cheesy risotto.

METHOD

- Preheat oven to 375 degrees.
- In a small bowl, combine garlic, thyme, rosemary, 2 tbsp olive oil, a pinch of salt and pepper and mix to create an herb-infused oil.
- Pat the chicken dry with a paper towel and brush generously with the herb-infused oil, ensuring they are evenly coated. Marinate for at least 15 minutes at room temperature.
- Heat a large oven-safe sauté pan over medium high heat. Once hot, add the chicken, skin side down, and sear for about 4 to 5 minutes or until the skin is golden brown and crispy. Flip and sear the other side for 3 to 4 minutes.
- Transfer the pan to the oven and roast chicken for 20 to 25 minutes, or until the internal temperature reaches 165 degrees. Remove from the oven and transfer the chicken to a plate. Let rest for 5 to 10 minutes.
- While the chicken is resting, place the sauté pan with remaining drippings on the stove top over medium high heat. Add 1 tbsp of olive oil to the pan and add the mushrooms and red onion. Season with a pinch of kosher salt and fresh ground black pepper. Sauté until the mushrooms are lightly brown and the onion becomes tender, approximately 5 to 6 minutes.
- Deglaze the pan with the white wine, scraping up any brown bits that are stuck to the bottom. Allow to simmer for one minute, then add the chicken broth. Cook for 2 to 3 minutes until the liquid is slightly reduced.
- Remove the pan from the heat and whisk in the butter until it has combined and emulsified.
- To serve, spoon the mushroom medley onto a serving platter and place the chicken breasts on top. Garnish with the chopped parsley.

**Bon Appetit,
Chef Matthew Lederman**