

Alex Marshall - Chicken Thighs with Beurre Blanc

This meal serves 4.

Chicken Thighs with Beurre Blanc
Rice Pilaf with Sautéed Mushrooms
Asparagus with Caramelized Onions

Ingredients:

4 chicken thighs
12 button mushrooms, sliced
1 bunch of asparagus
2 cups of rice
3 carrots
4 celery stalks
1 quart of chicken stock
1 large onion
1 stick of butter
1 bottle of white wine
Salt and pepper to taste
Olive oil as needed

Instructions:

1. Peel and finely dice both celery and carrots, start sautéing them in a pan with the rice until browned.
2. Add chicken stock to cover rice and turn heat to low and cover.
3. Peel asparagus and fine julienne onion. Add half a stick of butter to sauté pan to melt butter. Add asparagus and onions and cook until al dente.
4. Add oil to pan and heat to high. Add chicken and cook till brown on one side. Flip and deglaze with white wine.
5. Add mushrooms. When mushrooms are soft, turn heat off and mound in the rest of the butter until sauce is creamy and smooth. Plate and serve.