

Luxurious Champagne Chicken

Ingredient

1 Tablespoon olive oil
4 organic chicken breasts or thighs (skin on, bone in)
sea salt and ground black pepper (to taste)
1 Large shallot (minced)
1 cup Brut Champagne
2 Tablespoon unsalted butter
1 cup sliced mushrooms
2 Tablespoons chopped, fresh tarragon
fresh lemon juice (to garnish)

Instructions

Preheat oven to 375 degrees. Heat olive oil in a large skillet.

Add chicken to skillet and sear for 3 minutes on each side.

Remove chicken, and place on a plate.

Remove pan from heat, and add shallots. Heat and stir for 1 minute.

Add the Champagne and scrape bottom of pan to remove all of the cooked bits.

Place the chicken back in the pan, baste with the champagne sauce and place in the oven. Bake for 25 to 30 minutes until thoroughly cooked.

Heat butter in a large non-stick pan. Add the mushrooms and cook for 5 minutes.

Remove chicken from oven, and add the sauteed mushrooms. Stir in the tarragon and drizzle with lemon juice.

Serve with brown rice and Haricot Vert (French green beans).

Source : allrecipes