

# Vinegar-Braised Chicken And Mushrooms

## Ingredients

4 pounds assorted bone-in, skin on chicken pieces (breasts and thighs)  
2 pounds mushrooms (cremini, white, or baby bella), cleaned of any dirt or particles  
2 cups low-sodium chicken broth  
3/4 cup balsamic vinegar  
1/4 cup red wine vinegar  
1/4 cup apple cider vinegar  
5 carrots, peeled and roughly chopped (could use baby carrots)  
3 cloves garlic, crushed  
1 yellow onion, chopped  
1 bay leaf  
3 tablespoons extra-virgin olive oil  
2 tablespoons all-purpose flour  
kosher salt and freshly ground pepper, to taste

## Directions

Season both sides of chicken generously with salt and pepper. Heat olive oil in a large cast-iron skillet or Dutch oven over medium-high heat and, in batches, brown chicken on all sides, then transfer to a separate plate and set aside. Reserving 2-3 tablespoons, drain off fat and saute carrots and onions until tender. About 10 minutes. Add mushrooms and cook for another 6-8 minutes, or until softened, then add crushed garlic and saute for 2 minutes. Season everything with salt and pepper, then transfer vegetables (discarding garlic) to the plate with the chicken. Sprinkle flour into the Dutch oven and cook for 1-2 minutes,

whisking continuously, until pasty and smooth.

Pour in the vinegars and whisk until smooth. Cook mixture for 3-5 minutes, or until thickened and reduced, then slowly mix in chicken broth.

Return chicken to pot and add bay leaf, then bring mixture to a boil.

Reduce heat to low, partially cover your pot and let simmer for 35-40 minutes, or until chicken is cooked through.

Return vegetables to Dutch oven and serve with reduced sauce.

Recipe adapted from Bon Appetit

source:[allsimplyrecipes.com](http://allsimplyrecipes.com)