

# French Chicken Stew



Serves 4

4T butter	1t thyme, dried	3c chicken breast, raw, cubed	2c chicken broth
6oz mushrooms, sliced	3 carrots, diced or 1 1/2c baby carrots	1/2c flour	1/4c parsley, fresh, chopped
3 shallots, diced	2 celery stalks, diced	1/2c dry vermouth, or dry white wine	salt and pepper to taste
1 leek, chopped			

Place butter in skillet. Add mushrooms, shallots, leeks and thyme and sauté. Add carrots and celery and cook until soft.

Coat chicken cubes with flour. Add chicken cubes to skillet and cook until almost done. Add alcohol and chicken broth and simmer for 30~40 minutes.

Stir in parsley and season to taste with salt and pepper.

## Prepare Ahead Tip

Make stew ahead up to 48 hours in advance. Store, covered, in refrigerator. Reheat on stovetop until warmed through.