

Slow cooker Chicken Blanquette

Ingredients:

2 lbs skinless, boneless chicken thighs, cut into quarters

1 ½ tablespoon olive oil

3 whole cloves

8-10 sprigs of fresh parsley

1 bay leaf

5 or 6 sprigs of fresh thyme

1 cup dry white wine

¼ cup chicken broth

1 medium onion, quartered

1 large carrot, cut into 3 or 4 pieces

1 stalk celery, with leaves, cut into 3 or 4 pieces

1 lb thin green beans, trimmed

2 cups fresh mushrooms, quartered or sliced

3 tablespoons unsalted butter, softened

2 tablespoons flour

¼ cup heavy cream

Salt and pepper

Method:

1. Pat chicken thighs dry, remove excess fat, cut into quarters, and salt and pepper lightly. Heat 1 tablespoon olive oil and brown the meat in a pan on top of the stove- do not crowd the meat. Add wine and broth to pan for a minute or two and then add to slow cooker insert.
2. In about ¼ cup salted water, steam the green beans until tender. Remove and set aside. In same pan, add ½ tablespoon olive oil and ½ tablespoon butter and saute mushrooms until tender. Set aside mushrooms and beans.
3. Gather your aromatics: using kitchen string (or bouquet garni bags), make a bundle of the thyme, bay leaf, and parsley (careful not to break up the bay leaf). Stud ¼ of the

onion with the whole cloves for easy removal. Add this, carrots, onion, celery and herb bundle to slow cooker. Cover and cook for 3 hours on LOW.

4. After 3 hours: Remove the aromatics from the slow cooker and discard. In a small bowl work the flour and remaining butter into a smooth paste. Add a little of the cooking liquid (1/2 cup) and whisk briskly. Add this back to the slow cooker and cook on LOW for 1 more hour. Warm up heavy cream on the stove top (in that same pan) and whisk into the stew. Add mushrooms and beans until warmed through.
5. To serve ladle into bowls with rice, buttered noodles, or onto toast points. Garnish with fresh parsley. Serves 4-6.