

Chicken Fricassee with Green Onion, Crimini Mushrooms, and Kale

4 SERVINGS | HANDS ON TIME: 20 minutes | TOTAL TIME: 50 minutes

Windy Meadows Family Farm Bone-in Chicken Breasts, thawed
Kitchen Pride Crimini Mushrooms, washed immediately before use
Gray Gardens Green Onions, washed, root end trimmed
Martinez Farm Kale, washed
Farmhouse Kitchen Fricassee Sauce, stirred well before use
Farmhouse Kitchen Whole Grain Mustard Butter
Sea salt and fresh cracked black pepper
Olive or vegetable oil

STEP 1 Place a large cast iron skillet or heavy-bottomed saute pan over medium heat. As the pan heats, pat the chicken dry with paper towels and liberally season both sides of the chicken with salt and pepper. When the pan is hot, add 1-2 tbsp. oil. Swirl to evenly coat the bottom of the pan and then add the chicken, skin side down. Allow the chicken to cook without moving or flipping, about 15 minutes. The skin will render fat and become golden brown and crisp.

STEP 2 As the chicken is cooking, prepare the vegetables. Remove and discard the large, woody stems from the kale. Roughly chop the kale leaves into 1" pieces and set aside. Quarter or halve the mushrooms, depending on size, and set aside. Chop the green onions (white and green) on the diagonal into 1/4" pieces and set aside.

STEP 3 After 10 minutes, turn the chicken over and cook on the bone side for about 5 minutes. Transfer the chicken to a plate. Return the saute pan to medium heat. Add 1.5 tbsp. oil, followed by half of the green onions and mushrooms. Saute until lightly browned, about 2 minutes. Season with 1/2 tsp. salt and pepper. Add the chopped kale and saute for 3 minutes or until the kale is just wilted. Carefully add the fricassee sauce to the pan and stir to combine with the vegetables. Put the chicken back in the pan, skin side up. Bring the liquid to a boil, then reduce to a simmer. Cover with a lid and simmer the chicken for 15-20 minutes or until cooked through. The internal temperature of the chicken, when measured at the thickest part, should register 165°F. (**Note:** The size of chicken breasts will vary. Check the temperature of smaller pieces after 10 minutes and remove them from the pan earlier than the larger pieces, as needed.)

STEP 4 Transfer the chicken to a clean plate and turn the heat to high. Boil the vegetables and liquid with the lid off until the liquid is reduced by a quarter, about 3-4 minutes. Reduce the heat to a simmer and finish the fricassee by adding the whole grain mustard butter. Stir and swirl the butter into the liquid to incorporate as it gradually melts, creating a slightly creamy sauce. Season with salt and pepper to taste.

STEP 5 Add the vegetables to the serving plates and top with the chicken breast. Spoon the sauce over the chicken. Garnish with remaining green onions. Enjoy!