

Basque-Style Chicken (Poulet Basquaise)

Serves 4

Ingredients:

1 piece Whole Fryer Chicken, Fricassee cut
1/3 cup Virgin Olive Oil
1 piece Red Bell Pepper
1 piece Green Bell Pepper
1 piece Yellow Bell Pepper
1/2 cup Garlic, chopped
1/2 cup Shallots, chopped
1 cup Ham, diced
2 cup Mushrooms, quartered
1 cup Tomato Concasse
2 cups Chicken Stock
1 tsp. Salt
1/3 tsp. Pepper
Thyme & Bay leaves

Preparation:

Season the chicken with salt, pepper, fariner. Sear the chicken pieces. Remove the chicken and reserve. Saute the bell peppers, garlic and same pan. Add the ham and mushrooms and sweat. Add the chicken, tomato concasse, chicken stock, S&P, T&B. Cook in the oven at 375°F for approximately one hour.

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