

Braised Chicken Thighs with Mushrooms & Bacon

Serves 2

2 thick strips of bacon, chopped
2-4 bone-in chicken thighs (depending on size)
1 small onion, thinly sliced
4 oz. mushrooms, sliced
1 sprig of thyme or small pinch of dried thyme
2 cloves garlic
1/2 Tbsp. tomato paste
1/4 cup marsala
1/4 cup chicken broth
1/4 cup beef broth
salt and pepper

Heat a small Dutch oven/casserole to medium-high. Add the bacon and cook until your desired doneness and the fat has rendered. Remove the bacon with a slotted spoon and set aside. Drain off the fat if there is more than 1/2 Tbsp. remaining.

Season the chicken thighs with salt and pepper and add to the hot pot, searing on both sides. Remove and set aside.

To the pot, add the onion (add a little olive oil if you need more fat in the pot), cooking until translucent. Add the mushrooms, thyme & garlic and sauté an additional few minutes until the mushrooms have released most of their moisture.

Stir in the tomato paste and cook it off for about a minute. Pour in the marsala and deglaze, scraping the browned bits up and allowing the wine to evaporate almost entirely.

Add the broth and salt and pepper to taste. Bring to a boil, add the chicken back in, and then simmer on low for about 30 minutes, until chicken is tender and cooked through. Re-season to taste if necessary. Stir in the bacon and serve.