

ERIDGE



ENGLAND

BUSI·JACOBSON

WINE ESTATE

CHICKEN AU CHAMPAGNE



www.busijacobsohn.com



Ingredients

- 1 tablespoon olive oil
- 4 chicken breasts or thighs (skin-on, bone-in)
- sea salt and black pepper (to taste)
- 1 large shallot (minced)
- 1 cup champagne
- 2 tablespoons unsalted butter
- 1 cup sliced mushrooms
- 2 tablespoons fresh tarragon (chopped)
- fresh lemon juice (to garnish)

Instructions

- Preheat oven to 375 degrees. Heat olive oil in a large skillet.
- Add chicken to skillet and seer for 3 minutes on each side.
- Remove chicken, and place on a plate.
- Remove pan from heat, and add shallots. Heat and stir for 1 minute.
- Add the Champagne and scrape bottom of pan to remove all of the cooked bits.
- Place the chicken back in the pan, baste with the champagne sauce and place in the oven. Bake for 25 to 30 minutes until thoroughly cooked.
- Heat butter in a large non-stick pan. Add the mushrooms and cook for 5 minutes.
- Remove chicken from oven, and add the sautéed mushrooms. Stir in the tarragon and drizzle with lemon juice.
- Serve with brown rice and Haricot Vert (French green beans) and a bottle of Busi Jacobsohn Rosé.

