



Crispy Chicken Thighs with Mushroom Gravy Sauce

Serves 4

INGREDIENTS

4 chicken thighs, bone-in and skin-on
Kosher salt
Freshly ground black pepper
2 Tbsp grapeseed oil
1 shallot, thinly sliced
8 oz cremini mushrooms (or a mix), thinly sliced
1/2 cup dry white wine
1 BOU Mushroom Gravy Cube mixed with 1/2 cup boiling water
2 Tbsp butter, cubed & cold
1 small bunch chives, thinly sliced



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DIRECTIONS

1. Preheat oven to 350 degrees F. Generously season both sides of the chicken with salt and pepper.
2. Place a large stainless steel skillet over medium-high heat and add a thin layer of grapeseed oil. Once the oil is hot and shimmering, add the chicken to the pan, skin-side down. Let sear, undisturbed, for about 6 minutes or until the skin is a deep golden brown.
3. Flip the chicken thighs and cook the underside until browned, about 5 minutes more. Transfer to a rack-lined sheet tray and place in the oven; roast until the thighs are fully cooked through (they should register 165 degrees F with a meat thermometer).
4. Meanwhile, pour off all but 2 tbsp of rendered fat from the pan. Add the shallots, along with a pinch of salt. Sauté the shallots, while stirring occasionally, until they are soft and translucent.
5. Add the Cremini mushrooms to the pan and sauté them, tossing them often, until they start to soften and let off a good amount of liquid. Continue to sauté until the liquid evaporates and the mushrooms begin to caramelize at the edges, about 6 minutes.
6. Add the white wine and scrape up any brown bits that have accumulated on the bottom of the pan (this is called deglazing). Continue to cook until the wine has nearly evaporated completely. Add the BOU Mushroom flavored Gravy to the pan and stir to combine.
7. Swirl in the cold butter; the sauce should be thickened and silky. Taste for seasoning and add salt as necessary. Nestle the chicken thighs into the pan, top with chives, and serve.

