Main dishes / France

Chicken braise with Belgian endive and mushrooms · France

A gentle chicken braise with Belgian endive, cultivated mushrooms and a light France-inspired sauce.

Time 45 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 30 ml neutral cooking oil
- ☐ 600 g chicken breast
- ☐ 350 g Belgian endive
- ☐ 300 g cultivated mushrooms
- ☐ 400 ml low-salt vegetable stock
- ☐ 20 g Dijon mustard
- ☐ 2 g dried thyme
- ☐ 10 g fresh tarragon
- ☐ salt and pepper to taste

Let's make it.

01 Dice the chicken evenly. Clean and chop the vegetables and finely chop the onion.

02 Soften the onion in the oil. Add the chicken and brown all over, using clean utensils.

03 Add the vegetables and stock and bring to a boil. Cover and simmer gently for twenty-five minutes.

04 Check the chicken reaches at least 74°C at the centre and the vegetables are completely tender.

05 Stir in the Dijon mustard, dried thyme, fresh tarragon and taste before serving.

AI-developed, not kitchen-tested.

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