

Tarragon & Mustard Chicken

with English Peas & King Trumpet Mushrooms

PREP TIME: 15 minutes

COOK TIME: 25-35 minutes

SERVINGS: 2

This elegant, seasonal meal highlights some of our favorite rustic French flavors. A simple combination of crispy-skinned chicken, roasted potatoes, and delicate leek is brought together by a luscious pan sauce made from rich butter, piquant Dijon mustard, and tangy verjus. The sauce gets extra savoriness from sautéed king trumpet mushrooms (a large variety with stems almost the size of their caps) and pops of sweetness from English peas.



MATCH YOUR BLUE APRON WINE



Light & Bright

Serve a bottle with this symbol for a great pairing.



Ingredients



2
BONELESS,
SKIN-ON CHICKEN
THIGHS



4 oz
ENGLISH PEAS



4 oz
KING TRUMPET
MUSHROOMS



1
LEEK



¾ lb
YUKON GOLD
POTATOES



1 bunch
TARRAGON

KNICK KNACKS:



2 Tbsp
BUTTER



1 Tbsp
DIJON MUSTARD



2 Tbsp
VERJUS BLANC



¼ cup
ALL-PURPOSE
FLOUR



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1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Heat a small pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Large dice the potatoes.
- ☐ Trim off and discard the root and upper, dark-green leaves of the leek. Slice crosswise into 1-inch pieces; place in a bowl with cold water and gently rinse to remove any dirt between the layers.
- ☐ Shell the peas.
- ☐ Cut the mushrooms crosswise into 1/4-inch-thick pieces.
- ☐ Pick the tarragon leaves off the stems. Discard the stems and finely chop.



2 Roast the potatoes & leek:

- ☐ Using your hands (or a slotted spoon), remove the **rinsed leek** from the bowl of water and thoroughly pat dry with paper towels. Place the **potatoes** on a sheet pan. Place the leek in a bowl. Drizzle each with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange the seasoned potatoes in a single, even layer, cut side down, on 1 side of the sheet pan. Arrange the seasoned leek in a single layer on the other side of the sheet pan. Roast 21 to 23 minutes, flipping the leek halfway through, or until tender when pierced with a fork. Remove from the oven and set aside in a warm place.

3 Coat & cook the chicken:

- ☐ While the potatoes and leek roast, place the **flour** on a plate. Pat the **chicken** dry with paper towels; season with salt and pepper on both sides. Coat the seasoned chicken in the flour (tapping off any excess); transfer to a plate. In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the coated chicken, skin side down. Cook, occasionally pressing down with a spatula, 5 to 6 minutes, or until lightly browned and the skin is crispy. Flip; cook 3 to 5 minutes, or until browned and cooked through. Leaving any browned bits (or fond) in the pan, transfer to a plate. Set aside in a warm place.



4 Blanch the peas:

- ☐ While the potatoes and leek continue to roast, add the **peas** to the pot of boiling water. Cook 1 to 2 minutes, or until bright green and softened. Drain thoroughly and rinse under cold water for 30 seconds to 1 minute to stop the cooking process. Set aside in a warm place.

5 Cook the mushrooms:

- ☐ While the potatoes and leek continue to roast, to the pan of reserved fond, add the **mushrooms**. (If the pan seems dry, add 2 teaspoons of olive oil.) Cook on medium-high, without stirring, 2 to 3 minutes, or until lightly browned. Season with salt and pepper. Continue to cook, stirring occasionally, 1 to 2 minutes, or until slightly softened.



6 Make the sauce & plate your dish:

- ☐ Add the **verjus**, **mustard**, and 1/4 cup of **water** to the pan. Season with salt and pepper. Cook, stirring frequently and scraping up any fond from the bottom of the pan, 1 to 2 minutes, or until thickened and saucy. Turn off the heat. Add the **blanched peas**, **butter**, and **half the tarragon**. Stir until thoroughly combined and the butter has melted. Season with salt and pepper to taste.
- ☐ Divide the **roasted potatoes and leek** between 2 dishes. Top with the **cooked mushrooms, peas, and sauce** and **cooked chicken**. Garnish with the **remaining tarragon**. Enjoy!