



## Mushroom & Olive Braised Chicken Thighs

Serves 4

4 Springer Mountain Farms' Chicken Thighs  
Kosher Salt and Black Pepper, to taste  
1 tbsp Canola Oil  
4 oz. Salted Butter, cut into cubes  
2 tbsp Flour  
1 cup Cremini Mushrooms, sliced  
1 medium Shallot, minced  
3 Garlic Cloves, smashed with the side of a chef's knife  
½ cup Dry White Wine  
1 cup Chicken Broth  
½ cup Green Olives  
2 sprigs Rosemary, minced  
1 cup Polenta, cooked  
1 tbsp Flat Leaf Parsley, minced

- Remove the chicken from the refrigerator, season generously with salt and pepper, and leave on the counter for 30 minutes.
- In a large bowl, toss the chicken in the flour to evenly coat.
- Place a 4-quart pot over medium heat and add the oil and half of the butter. Sear the chicken for 2 minutes, or until the meat begins to turn golden brown, flip and cook for another 2 minutes. Set the chicken aside.
- Add the mushrooms, shallot, and garlic to the pot. Cook for 3-5 minutes or until the mixture becomes fragrant. Add the wine, bring to a simmer. Cook for 3 minutes and add the broth, olives, and rosemary.
- Once the broth begins to simmer, add the chicken thighs and cover the pot with the lid. Cook for 15 minutes or until the internal temperature of the chicken passes 165°F. Remove the pot from the stove, add the remaining butter, and allow to cool, uncovered. Taste and adjust seasoning.
- Serve the chicken and sauce over the polenta and garnish with parsley.