



## Chicken & Vegetable Stew (Chicken Blanquette)

### INGREDIENTS

- 2 pounds of boneless skinless chicken thighs (cut into 2-inch pieces)
- 1 cup celery (cut into 1-inch pieces)
- 1 cup onion (cut into 1-inch pieces)
- 1 cup carrot (cut into 1-inch pieces)
- 1 cup sliced mushrooms
- 1 cup green beans (cut into 1-inch pieces)
- 12 small baby potatoes
- 2 bay leaves
- 4 cloves of garlic (crushed)
- 4 cups chicken broth
- 1 cup heavy cream
- ½ cup flour
- 1 stick butter
- 1 oz fresh chives (chopped thinly)
- Salt & pepper to taste

### DIRECTIONS

1. In a medium sized pot melt butter.
2. Toss the chicken in flour and add to pot to get a light sear.
3. Add carrots, celery, onions, mushrooms & garlic cook 2 minutes.
4. Add stock, potatoes & bay leaves.
5. Bring to a boil, then reduce to a simmer.
6. Cook for 30 minutes.
7. Add green beans cook for 5 minutes.
8. Add cream bring back to a boil add chives, check seasoning.
9. Serve. Delicious with crusty bread or baguette.