



Makes 4 Servings

Use **Chantal® Copper Fusion® 11" Sauté Skillet w/ Lid** and
Copper Fusion® 3 Qt. Saucepan



Nancy Waldeck's Creamy Manchego Topped with Chicken Braised in White Wine

Main Ingredients:

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| 1 Cup Whole Wheat Flour | 1 Large Red Pepper, Chopped |
| 1 Tablespoon each Kosher or Sea Salt and
Freshly Cracked Black Pepper, plus more
to taste | 16 Oz. Crimini or Baby Bella Mushrooms, Sliced |
| 8 Boneless Skinless Chicken Thighs | 4 Cloves Garlic, Grated or Minced |
| 3 Tablespoons Olive Oil | 2 Tablespoons Herbes de Provence Spice Mix |
| 1 Large Yellow Onion, Chopped | ¾ Cup Dry White Wine |
| | 1 (28 Oz.) Can Chopped Tomatoes |
| | 3 Tablespoons Chopped Fresh Oregano |



Preparation:

1. Preheat the oven to 350°F. Place the flour, salt and pepper in a plastic zippy bag, add the chicken and shake to coat the pieces. Heat the oil over medium high in the Sauté Pan. Add the chicken and brown the pieces, removing them when golden.
2. Add the onion and red pepper to the pan, and cook and stir until the onions are soft. Add the mushrooms and cook until the juices have evaporated. Add the garlic, herbes de provence, the white wine and tomatoes. Return the chicken to the pan, placing the chicken in the vegetable mixture.
3. Bring the dish to a full simmer, cover and place in the oven. Bake for 30 minutes or until the chicken is tender. Sprinkle with oregano and serve on top of Creamy Manchego Polenta.

How to prepare the Creamy Manchego Polenta

4 Cups each, Water & Nonfat Milk
2 Cups Quick Cooking Polenta
6 Oz. Manchego Cheese, Shredded
Salt and Pepper to Taste

4. While the chicken is braising, bring the water and milk to a boil in the Saucepan on top of the stove and sprinkle the polenta into the liquid, whisking constantly. When the polenta begins to thicken, stir in the cheese. Remove from the heat and taste for salt and pepper. Ready to serve.