

Chicken Fricassee

Classic French Chicken Fricassee with tender chicken and vegetables in a rich, creamy sauce. A comforting one-pot meal perfect for family dinners.

10 min

PREP

50 min

COOK

1h

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 3 lb chicken thigh
- 1 cup flour
- 1 onion
- 2 clove garlic
- 2 cup chicken broth
- 1 cup white wine
- 1 cup heavy cream
- 2 carrot
- 1 cup mushroom
- 3 tbsp unsalted butter
- 2 tbsp parsley
- 1 tsp salt
- 1 tsp black pepper
- 1 bay leaf
- 1 sprig fresh oregano

Instructions

1 Prepare the chicken

Cut 3 lb chicken into serving pieces if using a whole chicken. Season all pieces generously with salt and pepper on both sides.

- 2 Heat 2 tbsp butter in a large Dutch oven or heavy-bottomed pot over medium-high heat until foaming and golden. Brown chicken pieces in batches for 4-5 minutes per side until golden brown all over, working in batches to avoid overcrowding.
- 3 Transfer browned chicken to a plate and set aside. Reduce heat to medium and add remaining 1 tbsp butter to the same pot.
- 4 **Make the base**

Add 1 diced onion to the pot and cook for 4-5 minutes, stirring occasionally, until softened and translucent. Add 2 cloves minced garlic and cook for 30 seconds until fragrant.
- 5 Sprinkle 3 tbsp flour over the vegetables and stir constantly for 2-3 minutes until the mixture forms a light golden roux that coats the vegetables.
- 6 Gradually whisk in 2 cups chicken broth, stirring constantly to prevent lumps from forming. Add 1 cup white wine if using and bring the mixture to a simmer.
- 7 **Braise the fricassee**

Return browned chicken pieces to the pot along with 1 cup diced carrots and 1 cup sliced mushrooms. Add 1 bay leaf and 1 sprig fresh thyme.
- 8 Cover the pot and reduce heat to maintain a gentle simmer. Cook for 35-40 minutes until chicken is tender and easily pulls apart with a fork, and vegetables are fork-tender.
- 9 **Finish the sauce**

Remove and discard bay leaf and thyme sprig. Stir in 1 cup heavy cream and simmer uncovered for 5 minutes until sauce thickens enough to coat the back of a spoon.
- 10 Taste and season with 1 tsp salt and 1 tsp black pepper, or to taste. Serve immediately garnished with chopped fresh parsley.

Tips

Use bone-in, skin-on chicken pieces for maximum flavor and moisture. The bones add gelatin to the sauce, creating a richer texture.

Brown the chicken in batches to avoid overcrowding the pan, which would cause steaming instead of proper browning.

Cook the roux until it reaches a light golden color and has a nutty aroma, about 3-5 minutes, to eliminate any raw flour taste.

Add liquid to the roux gradually while whisking constantly to prevent lumps from forming in your sauce.

Maintain a gentle simmer throughout the braising process to keep the chicken tender and prevent the cream from curdling.

Cut vegetables uniformly to ensure even cooking - carrots should be in 1-inch pieces, mushrooms halved if large.

Remove bay leaves and herb sprigs before serving to prevent anyone from accidentally biting into them.

Stir in the cream during the final minutes of cooking to prevent curdling and maintain a smooth, velvety sauce.