

Üzümlü Tavuk

Italian-style grape chicken with tender meat and sweet grapes. Ready in 25 minutes with detailed cooking tips and storage instructions.

15	10	25	2	Medium
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSIYON	ZORLUK

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Malzemeler

- 2 chicken thigh
- 1 clove garlic
- 1 cup dry grape
- 2 sprig tarragon
- 1 cup chicken broth
- 2 tbsp olive oil

Yapılı???

- Prepare the oven and chicken**

Preheat oven to 180°C (356°F). Season 2 chicken thighs generously on both sides with salt and black pepper.
- Sear the chicken**

Heat 2 tablespoons olive oil in a cast iron or oven-safe pan over medium-high heat. Sear chicken thighs skin-side down first until golden brown, about 4-5 minutes per side.
- Remove chicken from pan and set aside.** Cut 1 garlic clove in half and add to the hot pan, cooking until fragrant, about 30 seconds.
- Add grapes and liquid**

Add 1 cup grapes and 1 cup chicken stock to the pan. Return chicken thighs to the pan, placing them on top of the grapes.
- Crush 2 sprigs fresh tarragon gently in your hands to release their oils, then scatter over the chicken and grapes.**
- Braise in oven**

Cover pan tightly with aluminum foil or a lid. Transfer to preheated oven and cook for 25-30 minutes, until chicken reaches internal temperature of 74°C (165°F).
- Rest and serve**

Remove from oven and let rest for 5 minutes before serving. Serve chicken with the grapes and pan juices spooned over the top.

?puçlar?

Use bone-in, skin-on chicken thighs for maximum flavor and juiciness, or opt for boneless, skinless chicken breasts for quicker, more even cooking.

Select seedless, ripe, and sweet grapes for the best results. Toss them with a little olive oil and salt before cooking to help them caramelize beautifully.

Season the chicken generously with salt, pepper, and herbs at least 15 minutes before cooking to allow the flavors to penetrate the meat.

Use a cast iron or heavy-bottomed pan for even heat distribution and better searing results that prevent sticking.

Don't overcook the chicken - use a meat thermometer to ensure the internal temperature reaches exactly 165°F (74°C) for juicy, perfectly cooked meat.

Let the chicken rest for 5-10 minutes after cooking to allow the juices to redistribute throughout the meat before slicing.

Save some fresh tarragon for garnishing the finished dish to add a pop of color and fresh herb flavor.

If the pan becomes too dry during cooking, add a splash of white wine or additional chicken stock to prevent burning and create a delicious pan sauce.