Farmer’s chicken with potatoes and mushrooms
Serves 4

1 whole chicken (3 1/2 to 4 pounds), cut into 8 serving pieces (2 legs, 2 thighs, 4 breast quarters)
Salt and pepper, to taste
About 1/2 cup olive oil
1 1/2 cups chicken stock
1/2 cup white wine
1 1/2 pounds small potatoes, halved or quartered
2 sprigs fresh thyme
1/2 pound crimini mushrooms, thinly sliced
3/4 pound green beans, ends trimmed

1. Set the oven at 400 degrees. Have on hand a flameproof casserole with a lid. Sprinkle the chicken with salt and pepper.

2. In the casserole over medium-high heat, heat 2 tablespoons of the oil until it shimmers. Add the chicken, skin side down in one layer. Cook for 8 to 10 minutes, or until the skin is golden. Turn and cook for 1 minute more. Transfer to a plate.

3. Pour off and discard the fat from the pot. Add the stock and wine, and stir to scrape up the sediment. Add the potatoes and thyme. Bring to a boil, lower the heat, and cover. Simmer for 7 minutes, or until the potatoes begin to soften. Place the chicken on the potatoes. Cover and bake for 15 to 20 minutes, or until a meat thermometer inserted into the thickest part of a piece registers 165 degrees.

4. Meanwhile, in a medium skillet over medium high heat, heat about 1/8 inch oil until hot. Add a handful of mushrooms, just enough to cover the bottom of the skillet without crowding. Cook for 2 to 3 minutes stirring often, until mushrooms are golden at the edges. Transfer to a plate with a slotted spoon. Continue adding handfuls of mushrooms until all are cooked. Set aside.

5. Bring a large saucepan of salted water to a boil. Add the green beans and cook for 5 minutes, or until tender. Drain and keep warm.

6. Divide the chicken pieces and potatoes among 4 shallow soup bowls. Ladle the pan juices over them and top with mushrooms and green beans. Sally Pasley Vargas

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