

Baked Rice With Chicken and Mushrooms

adapted slightly from *New York Times*, one of the best recipes of 2017, by David Tanis



Servings: 9

1. Place chicken pieces on a baking sheet and season generously with salt and pepper. Set aside. Heat oven to 350°F.
2. Pour olive oil into a 4-quart enamelware Dutch oven or similar heavy pot and set over medium-high heat. Add onions and cook, stirring, until nicely browned, 8 to 10 minutes, then season with salt. Add chicken, thyme sprig and bay leaf, and continue to cook, stirring, for 2 minutes more.
3. Add wine and simmer briskly until reduced by half, about 5 minutes.
4. Add reconstituted mushrooms, the rice and a large handful of the fresh mushrooms and stir to combine. (Reserve most of the raw mushrooms for garnish.) Add broth and bring to a simmer. Check broth for seasoning and adjust.
5. Cover pot and cook for 10 minutes over medium heat. Transfer pot to oven and bake, checking after 10 minutes to see if the rice is cooked through, but may take up to 15 minutes. Finally, remove from oven and let rest for 10 minutes off heat.
6. While rice is baking, sauté remaining mushrooms: Melt butter in a large skillet over high heat. Add mushrooms, season with salt and pepper (add more garlic if you'd like) and cook, rapidly stirring, until they have softened and browned, 5 to 7 minutes. Add peas, if using, and heat through. Turn off heat, then add reserved chopped thyme, the garlic and the parsley. Toss to coat well.
7. Fluff rice (and remove the bay leaf if you can find it), then top with sautéed mushrooms and serve with more parsley on top.

CAROLYN'S NOTES: I prepared this with double the mushrooms (original recipe called for 8 ounces but I've upped it in the recipe here). For the 2nd serving a few days later, I bought another 8 ounces of mushrooms and created the mushroom topping again and was lazy, heating the chicken/rice part in the microwave, topping with the extra mushrooms then adding the rinsed-in-hot-water peas to make it pretty. Then with what was left, I made it into soup by adding yet more mushrooms and some mushroom concentrate (broth), then sprinkling the top with some Parmigiano-Reggiano cheese and parsley. If you've had enough of it by then, you could make the soup and freeze it for a few weeks later.

2 pounds boneless skinless chicken thighs, cut into 1-1/2-inch chunks

Salt and pepper

2 tablespoons olive oil

1 large onion, diced (about 1 1/2 cups)

1 large sprig thyme, plus 1 teaspoon freshly chopped leaves or use half the amount of dried thyme, pressed firmly in your palms

1 bay leaf

1 cup white wine, vermouth would work here

2 cups basmati rice, soaked for 20 minutes, rinsed and drained

16 ounces mushrooms, use a mixture of mushrooms, sliced 1/4-inch thick

1/4 cup dried mushrooms, reconstituted in water

4 cups low-sodium chicken broth, heated

3 tablespoons unsalted butter

1 cup frozen peas, rinsed in hot tap water for 30 seconds

2 small garlic cloves, smashed to a paste with a little salt

3 tablespoons chopped parsley, with extra for garnish, if desired

Per Serving (excluding unknown items): 414 Calories; 16g Fat (34.6% calories from fat); 29g Protein; 40g Carbohydrate; 3g Dietary Fiber; 86mg Cholesterol; 246mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Lean Meat; 1 1/2 Vegetable; 1 1/2 Fat.

Carolyn T's Blog: tastingspoons.com