

Estd. 1976

# NAPA CELLARS

## BRAISED FREE RANGE CHICKEN WITH SAN MARZANO TOMATOES AND PORCINI MUSHROOMS

Pair with Napa Cellars Winemaker Series Meritage

### INGREDIENTS:

1 chicken, free range (about 4 lbs), cut into serving pieces and skinned, or 8 skinned chicken thighs  
Salt  
Freshly ground pepper  
¼ cup olive oil  
2 cups chopped white or yellow onion  
1 tsp minced garlic  
2 cups peeled, seeded and chopped canned San Marzano tomatoes with juices  
4 ounces flavorful fresh mushrooms, such as porcini or portobello, tough stems discarded, thinly sliced  
½ cup Merlot or Zinfandel  
1 tbsp fresh flat-leaf parsley  
1 tbsp minced fresh rosemary or 1 tsp crumbled dried rosemary  
1 ½ tsp minced fresh oregano, or ½ tsp crumbled dried oregano  
Minced fresh flat-leaf parsley for garnish

### INSTRUCTIONS:

Rinse the chicken under cold running water and pat dry with paper toweling. Lightly sprinkle all over with salt and pepper.

Select a large skillet or other pan that will later hold all of the chicken pieces without crowding them. Pour the oil into the skillet and heat over medium-high heat until the oil is almost smoking. Add the chicken and cook on one side until well browned, about 2 minutes, then turn and brown the other side, about 2 minutes longer. Using tongs, remove the chicken to a plate and set aside.

Add the onion and garlic to the skillet and cook, stirring frequently, until soft and golden, about 5 minutes. Stir in the tomatoes and the reserved chicken and bring to a simmer, then reduce the heat to maintain a simmer, cover tightly, and cook for 30 minutes, stirring occasionally.

Stir the mushrooms, wine chopped parsley, rosemary, oregano, salt and pepper to taste into the chicken. Continue simmering, partially covered until the chicken is very tender when pierced with a fork, about 20 minutes longer.

Remove the chicken pieces to a platter. If the sauce in the pan is thin, increase the heat to medium-high and cook until the mixture is somewhat thickened. Spoon the sauce over the chicken and sprinkle with minced parsley.

A TRUE NAPA VALLEY CLASSIC SINCE 1976

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