

FRENCH ONION CHICKEN



Ingredients:

4	Tablespoons	Butter, divided
4	3-4 Ounce	Chicken Thighs, Boneless/Skinless
2	Medium	Sweet Onions, halved & sliced thin
¾	Cup	Beef Broth, divided
1	Tablespoon	Worcestershire Sauce
½	Teaspoon	Dried Thyme
½	Teaspoon	Granulated Garlic
2	Tablespoons	A.P. Flour
¼	Cup	Merlot (or any dry red wine)
4	Slices	Swiss Cheese
		Salt & Pepper to taste

Directions:

1. Melt 2 Tbl butter over medium heat. Add onions, Worcestershire and ¼ cup broth. Cover and simmer, stirring occasionally, until browned and translucent. Remove from skillet and set aside.
2. Season chicken with salt & pepper on both sides and add to hot pan with 1 Tbl butter. Sear chicken for about 4 – 5 minutes per side. Remove and set aside.
3. Add remaining 1 Tbl butter to skillet along with thyme, garlic and flour. Whisk and cook until roux is golden brown. Add merlot and broth, scraping up any fond.
4. Add cooked onions and chicken. Cover and simmer until chicken reaches 160°. Cover each thigh with some onions and a slice of cheese. Remove from heat and cover until cheese is melted.