



## **Chicken Provencal**

### **Makes 4 Servings**

6 Boneless/Skinless Chicken Thighs (you can do with skin if desired)  
3 Tbsp Olive Oil  
1 Tbsp WordHouse Wow  
2 Shallots, Chopped  
10 Cherry Tomatoes, Whole  
8-10 Green Olives, Halved & Pitted  
8 Oz Mushrooms, Sliced  
1 Cup White Wine  
1/2 Cup Chicken Stock/Broth  
1 1/2 Tbsp Flour  
Parsley for Garnish  
Salt and Pepper  
1 lb Pasta, I used Spaghetti

### **Preparation:**

Preheat oven to 400°.

In a large skillet add 2 tbsp olive oil and heat until really HOT. Add the chicken thighs, salt and pepper, season with the Wordhouse Wow on both sides, and cook till browned. About 4 minutes per side. Remove to a plate.

Add the last tbsp olive oil and add the mushrooms and shallots. Brown and then deglaze with the wine. Cook until wine is evaporated then add the flour, stir till coated well. Add the chicken broth, stir till nice sauce forms. Place the chicken back in the pan and add the tomatoes and olives. Bake in oven for 30 minutes.

Cook pasta per box directions and drain.

Garnish the dish with parsley and serve on top of pasta.

Enjoy!