

## Quick Cooking



**CHICKEN WITH MUSHROOMS AND LEEKS**

## **CHICKEN WITH MUSHROOMS AND LEEKS** SERVES 4

Start browning the chicken before you prepare the vegetables. Goat cheese makes the sauce creamy and tangy.

- 8 bone-in, skin-on chicken thighs (about 2½ pounds), trimmed of excess fat**

**Salt and pepper**

- 1 teaspoon vegetable oil**

- 1 tablespoon unsalted butter**

- 10 ounces white mushrooms, wiped clean and sliced thin**

- 2 leeks, white and light green parts only, chopped into ¼-inch pieces**

- ⅓ cup white wine**

- ¾ cup low-sodium chicken broth**

- 1½ tablespoons minced fresh tarragon**

- 1 cup crumbled goat cheese**

**1.** Adjust oven rack to middle position and heat oven to 400 degrees. Dry chicken thoroughly with paper towels and season with salt and pepper. Heat oil in large nonstick skillet over high heat until shimmering. Cook chicken skin side down (thighs will fit into pan snugly) until skin is deep brown and crisp, 10 to 15 minutes. Turn chicken over, reduce heat to medium-high, and cook until second side is lightly browned, about 3 minutes. Transfer chicken to baking dish and place in oven while making sauce. Bake chicken until cooked through, 6 to 8 minutes.

**2.** Meanwhile, discard fat in skillet. Melt butter in empty skillet over high heat until foaming. Add mushrooms and leeks and cook until mushroom liquid evaporates, about 5 minutes. Add wine and cook until almost evaporated, about 1 minute. Add broth and 1 tablespoon tarragon and simmer until slightly thickened, about 5 minutes. Whisk in goat cheese and simmer until thickened, about 1 minute. Add remaining tarragon and season with salt and pepper.

**3.** Return chicken to skillet and turn to coat with sauce. Serve.