

# Chicken sauté

CUISIMAGES

Ref :  
**3303**

Type :  
Poultry

Preparation :  
20 mn  
Rest:

Cooking :  
50 mn

Cost :  
  

Difficulty :  


Origin :  




## For 6 persons

- 1 whole chicken (1.5 kg)
- 1 onion/ 3 cloves of garlic/ parsley
- 200 grams of belly of pork
- 200 grams of mushrooms
- 2 carrots
- 30 black grapes
- 20 grams of butter
- 1 glass of white wine
- 2 teaspoons of chicken block
- 4 tablespoons of olive oil
- Salt and pepper



Cut chicken into 6 pieces.

Heat oil and butter in a frying pan and then brown the chicken 4 min over a medium heat. Flip pieces and heat for 4 more min.



Peel and chop onion finely.

Add onion and belly of pork cut in fine cubes on chicken.



Cover and cook 5 min over a medium heat.



Peel and chop garlic.

Peel carrots and cut in sticks.

Wash mushrooms.

Add these ingredients to the frying pan, add wine.



Mix the chicken stock with 300 ml of water and cover chicken and its vegetables.

Salt, pepper and let simmer over a low heat for 40 min.



Scald the grapes in order to peel them and remove seeds.



When chicken is done cooking, add the grapes.

Powder chicken with parsley.

Serve hot.



Suggestions  
Variante  
Wines

Montagne Saint-Emilion