

# Herb Chicken with Cream Sauce



SERVES 5



PREP TIME **10 mins**



COOKING TIME **45 mins**

## Ingredients

- 1 tbsp *Carla's French Persillade*
- Olive oil
- 5 Bone-in, Skin-on Chicken Thighs or Marylands
- 15g Butter
- 1 Large Red Onion, Diced
- 80ml White Wine
- 80ml Chicken Stock
- 80ml Double Cream
- Fresh Tarragon leaves or use 1 tbsp *Carla's Tarragon*

## Instructions

- Preheat oven to 200C
- Heat oil in a hob & oven proof dish
- Season chicken and fry, skin side down, until golden
- Cook on the other side for a min or two, then transfer to a plate
- Heat the butter in the pan and cook onion for 2 mins
- Add wine and simmer for 1 min
- Remove from heat and add chicken back on top of the onion
- Put into oven and bake for 30 mins
- Take out and turn off oven! Transfer chicken to plate and keep warm in the turned off oven
- Return pan to heat and bring to a simmer - reduce down
- Add cream and simmer til thickened
- Add *Carla's French Persillade* and simmer for 1 min
- Add the Chicken back into the sauce and garnish with *Carla's Tarragon* or fresh tarragon

Carla's product used in this recipe: [French Persillade](#)

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*Carla's*