

Chicken & Andouille French Cassoulet

INGREDIENTS

- 4 slices of bacon, diced
- 1 (13.5 ounces) pack of andouille sausage cut into 2" inch pieces
- 6 boneless skinless chicken thighs, seasoned with salt and pepper
- 1 medium onion, diced
- 1 large or 2 small stalks of celery, chopped
- 2 dried bay leaves
- 1 tablespoon fresh thyme
- 1 1/2 teaspoons Herbes de Provence
- 6 large cloves garlic, minced
- 3 tablespoons tomato paste
- 1 cup white wine
- 2 (15-ounce) cans of cannellini beans drained and rinsed
- 1 ½ cups chicken stock
- 2 large sprigs of rosemary
- 1 cup coarse fresh breadcrumbs

INSTRUCTIONS

1. Preheat the oven to 375°.
2. Place a large 12" skillet, the diced bacon, and allow it to crisp for about 6-8 minutes. Remove from the pot and set aside.
3. Next, add in the chunks of andouille sausage, and sear those for about 3 to 5 minutes, or until slightly brown. Remove those from the pot and set aside.
4. Season the chicken thighs and drumsticks with salt and pepper, and sear those in the pot for about 4 minutes per side, or until the skin is golden-brown. These will continue to cook in the oven. Remove from pot and set aside.
5. To the pan add in the onion and celery and saute for about 5 minutes, until softened. Add garlic and cook for an additional minute.
6. Stir in the tomato paste to incorporate, then pour in the white wine, allowing it to bubble up for about 30 seconds. Stir constantly to deglaze the pan. Add thyme and Herbes de Provence. Stir until aromatic.
7. Add in the cannellini beans and the chicken stock, and stir to combine. Bring to a simmer, then add back into the pot the bacon and andouille. Nestle the chicken pieces into the pot. Tuck the bay leaves and rosemary sprigs into the dish. Cover the top of the cassoulet with fresh breadcrumbs. They will help thicken the sauce.
8. Place the chicken cassoulet into the oven, uncovered, and cook for 1 hour, turning the pot halfway through the cooking for even browning.
9. Remove the chicken cassoulet from the oven and remove the rosemary sprigs and bay leaves. Allow it to sit for about 5 to 10 minutes (it will be very hot), then sprinkle over additional thyme leaves and serve.