

# A Sutherland Belle

## French Onion Chicken Skillet

### INGREDIENTS

- 2 pounds (3 medium-sized) chicken breasts
- 2 Tablespoons olive oil
- 1 (7 ounce) jar [Reese Specialty Foods Original Caramelized Onions](#)
- 1 tablespoon minced garlic
- 1/4 cup dry sherry or white wine
- 1 1/2 tablespoons all-purpose flour
- 1 teaspoon dried thyme
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 1/4 cup chicken or beef stock
- 1/4 cup heavy cream
- 1 medium-sized French baguette, cut into 1/2-inch slices
- 6 ounces shredded Gruyère cheese
- Fresh thyme leaves or parsley for garnishing

### INSTRUCTIONS

- Preheat oven to 375F.
- Add oil to a 10" oven-proof skillet set over medium. Once the oil is hot, add the chicken and brown it on all sides (about 8 minutes). *(If preferred you can cube the chicken into bite-sized pieces. It does not need to be cooked completely.)* Remove the chicken to a bowl and set it aside.
- Reduce the heat to medium-low. add the caramelized onions and garlic and cook and cook for 2 minutes.
- Increase the heat to high then add the sherry, and cook while scraping up any brown bits, for 1 minute. Stir in the flour then cook for 2 minutes.
- Stir in the salt, pepper, thyme, and stock; simmer the sauce for 3-4 minutes or until sauce thickens.
- Stir in the cream and heat through.
- Add browned chicken and place in the preheated oven. Cook until the sauce has thickened slightly and chicken is cooked through (about 10 minutes.) Carefully remove skillet from the oven.
- Set the oven to broil.
- Arrange the baguette slices in a single layer on top of the chicken mixture. Sprinkle the cheese on top then place the skillet several inches under the broiler and broil until the cheese is melted and the toasts are slightly crisped (about 3 to 5 minutes.) *Make sure to watch closely so cheese doesn't burn.*
- Remove skillet from the oven, garnish with additional fresh thyme and serve. Enjoy!