

A Sutherland Belle

French Onion Chicken Skillet Casserole

INGREDIENTS

- 2 pounds (3 medium-sized) chicken breasts, chopped
- 2 tablespoons olive oil
- ½ teaspoon salt
- ½ teaspoon black pepper
- ½ teaspoon onion powder
- 2 tablespoons butter
- 2 large yellow onions, thinly sliced
- 1 tablespoon minced garlic
- ¼ cup dry sherry or white wine
- 1½ tablespoons all-purpose flour
- 2 teaspoons fresh or dried thyme, plus more for topping
- 1½ cups beef stock
- 1 tablespoon Worcestershire Sauce
- 1 tablespoon [Better Than Bouillon Roasted Beef Base](#)
- ¼ cup heavy whipping cream
- 1 medium-sized French baguette, cut into 1/2-inch slices
- 12 ounces shredded Gruyère cheese, divided

INSTRUCTIONS

1. Preheat oven to 375F.
2. Add oil to a 10" oven-proof skillet set over medium. Season chicken with salt, pepper, and onion powder. Once the oil is hot, add the chicken and brown on all sides (about 8 minutes). Remove the chicken to a bowl and set it aside. Cook for 25-30 minutes until onions begin to caramelize. If the onions begin to stick, add a tablespoon of water.
3. Add garlic and thyme and cook for 1 minute. Increase the heat to high. Add the sherry, and cook while scraping up any brown bits for 1 minute. Stir in the flour, then cook for 2 minutes.
4. Stir in the Worcestershire sauce, Roasted Beef base, and stock; simmer the sauce for 3-4 minutes or until sauce thickens. Stir in heavy whipping cream and heat through.
5. Return browned chicken to the skillet and mix well. Top with half of the cheese. Place in the preheated oven. Cook until the sauce has thickened slightly and the cheese begins to melt. Carefully remove the skillet from the oven. Arrange baguette slices on a tray and bake for 5 minutes. Remove both pans from the oven.
6. Set the oven to broil.
7. Arrange the baguette slices in a single layer on top of the chicken mixture. Sprinkle the remaining cheese on top, then place the skillet several inches under the broiler and broil until the cheese is melted and begins to brown (about 3 to 4 minutes).

8. Garnish with additional fresh thyme.