

Chicken Diane with Wild Mushrooms with Smashed Yukon Golds

Ingredients

1 pound thinly cut chicken breast or thighs
Diamond Crystal salt and freshly ground black pepper
3 Yukon Gold potatoes, cleaned but not peeled, cut into 8ths
1 tablespoon avocado oil
6 tablespoons unsalted butter
1 pound of assorted wild mushrooms like chestnut, lion's mane, torn into pieces
1 shallot, finely diced
2 tablespoons Cognac
1/2 cup chicken broth
1/3 cup heavy cream
1/2 lemon, juiced
1 tablespoon Dijon mustard
1 tablespoon Worcestershire sauce
2 tablespoons Italian parsley, chopped

Method

Before you begin the chicken, start the potatoes. Fill a large saucepan with cold water and add a few teaspoons of salt. Add the potatoes and bring to a boil. Turn down to medium. Let simmer until fork tender. Drain and return to the pot. Add 3 tablespoons of butter and using a potato masher or wooden spoon. You want to leave some rustic lumps. Season with salt and pepper. Serve with the chicken and sauce.

Season the chicken with salt and pepper on both sides. In a large heavy skillet, place on medium-high heat and add avocado oil and 1 tablespoon of the butter. Once it is melted, add the chicken and cook until browned on each side, approximately 4 minutes. Transfer the chicken to a sheet pan or plate. Do not wipe out the pan.

Lower the heat to medium. Add the remaining butter and the once it is frothy, add the mushrooms. Sprinkle with a pinch of salt. Brown the mushrooms by spreading

them out and giving them room to get nice and golden. Add the shallot and cook for 3 minutes until just starting to get opaque.

Add the cognac and deglaze the pan. Scrape up all the browned bits and cook for a minute until the liquid is nearly evaporated. Add the chicken stock, cream, lemon juice, mustard, Worcestershire sauce. Cook for 3-4 minutes while stirring. The sauce will reduce slightly.

Season to taste with salt and pepper. Transfer the chicken and the juices back into the sauce pan. Turn the heat on low and heat until the chicken is warmed through and the juices are incorporated into the sauce.

Remove from heat, plate the chicken and finish with parsley.