

# Mustard Tarragon Chicken Thighs with Mushroom Farro

*Serves 2 to 3:*

## Ingredients

4 chicken thighs, about 1 1/4 pounds total

### Marinade:

4 cloves garlic

1 tablespoon tarragon leaves

1 tablespoon Dijon mustard

1 tablespoon whole grain mustard

kosher salt and freshly ground black pepper

2 teaspoons sherry vinegar

### Mushroom Farro:

1 tablespoon unsalted butter

1 tablespoon olive oil

1 large or 2 small shallots

10 ounces cremini or baby bella mushrooms

2 sprigs rosemary or thyme

kosher salt and freshly ground black pepper

1/4 cup Marsala wine

1 cup farro

3 cups chicken stock and/or water

2 teaspoons unsalted butter, optional

2 tablespoons finely chopped parsley leaves

## Preparation

Make the marinade: finely chop garlic and fresh tarragon leaves.

In a small bowl, mix together Dijon and whole grain mustards.

Stir in garlic and tarragon and season with kosher salt and freshly ground black pepper.

Add 2 teaspoons sherry vinegar and stir until well combined.

Place a spoonful of marinade on top of each thigh and, using your hands, rub it all over meat.

Place chicken in a casserole, cover tightly, and refrigerate for at least 30 minutes, or overnight.

Remove from refrigerator about an hour before cooking to allow chicken to come to room temperature.

Preheat the oven to 400 degrees.

Lay chicken thighs skin side down on a baking sheet, making sure to spoon any extra marinade on top.

Lightly season with kosher salt and freshly ground pepper and place in the oven to roast for 20 minutes.

Flip the thighs over and continue cooking for another 20 or 25 minutes, or until done.

Let rest 5 to 10 minutes before serving.

Finely chop shallots.

Use a damp cloth to remove excess dirt from the mushrooms.

Trim stems and chop mushrooms into quarters or smaller.

Heat butter and olive oil in a large skillet over medium heat.

Sauté the shallots until wilted, 2 to 3 minutes.

Add chopped mushrooms, rosemary or thyme, kosher salt and freshly ground black pepper to pan.

Sauté for about 10 minutes, stirring, until the mushrooms are golden.

Add about 1/4 cup Marsala wine to the shallots and mushrooms, and bring to a boil.

Simmer and reduce until there's almost no liquid left, another 5 or 6 minutes.

Remove the herb sprigs.

Cook the farro: over medium low heat, heat olive oil in a 3 quart saucepan.

Add the farro and toast for 2 to 3 minutes, stirring.

Add stock/water to farro, bring it to a boil and simmer for 30 minutes, until just cooked, but still al dente.

Drain any excess liquid and mix farro with the caramelized mushrooms.

Taste and season with kosher salt and freshly ground black pepper, if needed.

Finish with unsalted butter, if you like; stir in freshly chopped parsley leaves.

Serve the Mushroom Farro alongside the golden chicken thighs.

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