

CHICKEN THIGH CASSOULET



RECIPE BY CREATIVE PALATE WORKS CATERING | SERVES 6-8

For the beans:

1. Drain the soaking water from the beans.
2. Stick the cloves into the onion halves.
3. Place the beans, garlic, onion with cloves, thyme, and bay leaf in a large saucepan, and cover with eight cups of cold water (or cover the beans with 1" of water).
4. Bring the beans to a gentle simmer over medium heat. Cover the pot and cook until they begin to turn tender, about 75 minutes.
5. Add 1 teaspoon salt and 1/4 teaspoon ground black pepper to the beans, and cook until the liquid has absorbed, about 30 additional minutes.
6. Remove the beans from the heat. Drain and discard onions, bay leaf, and thyme stems. Set the beans aside.

For the cassoulet

1. Preheat oven to 350F degrees.
2. While the beans are cooking, in a large casserole pan, cook the bacon over medium heat until golden brown, about 10 minutes. Using a slotted spoon, remove the bacon to a plate.
3. Add the onions to the pan and sauté them for 10 minutes, until they turn light golden brown. Transfer them to the plate with the bacon.
4. Working in batches, brown the sausage, about 1 minute per side. Remove the browned sausage to the plate with the bacon and onions.
5. Working in batches, brown the chicken thighs, about 2-3 minutes per side. Add olive oil as needed. Remove the browned chicken to the plate with the other items.
6. Add the diced tomatoes and white wine. Cook for 1-2 minutes for the wine to reduce slightly. Remove the casserole pan from the heat.
7. Add the bacon, onions, sausage, chicken, chicken stock, tomato paste, 1 teaspoon salt, and 1/2 teaspoon ground black pepper. Cover with a lid or foil and bake the casserole for 25 minutes.
8. Stir in the carrots to the casserole. Bake covered for an additional 20 mins.
9. Stir in the white beans to the casserole. Bake uncovered for 60 minutes.

For the beans:

- 1 lb dried white beans (soaked overnight)
- 4 ea garlic cloves, peeled & smashed
- 1 ea onion, peeled & halved
- 8 ea cloves
- 2 ea thyme sprig
- 1 ea bay leaf
- 1 t salt
- 1/4 t black pepper

For the cassoulet:

- 1 lb bacon, diced
- 1 ea onion, diced
- 1 lb andouille sausage (or kielbasa) sliced
- 8 ea chicken thighs, bone-in
- 1 lb tomatoes, seeded & diced
- 1 c dry white wine
- 1 qt chicken stock
- 1 T tomato paste
- 2 ea carrots, diced