

OVEN ROASTED CHICKEN THIGHS WITH FINGERLING POTATOES

USING CREAMY DIJON MUSTARD WHITE WINE SAUCE

Serves:
about

3

Total Time:

20 min



INGREDIENTS

1/2 bottle (4 oz)

Blount Clam Shack
Creamy Dijon
Mustard White
Wine Sauce



1 lb
Boneless
Chicken
Thighs



1/2 bunch
Fresh
Tarragon



1 bag
Fingerling
Potatoes



1 tbsp
Butter

+ these
pantry
items:

Salt
Pepper

COOKING INSTRUCTIONS

1 PREP

- Preheat oven to 375°F
- Wash and dry all produce.
- Roughly chop **tarragon**.
- Halve **fingerling potatoes**.
- Pat **Chicken** dry and season with **salt and pepper**.

2 COOK

- Preheat an oven-safe, non-stick pan on medium/high heat.
- Add **butter**, allow to melt. Add the **potatoes**; sauté for 5 minutes.
- Add the **Creamy Dijon Mustard White Wine Sauce** and heat to simmer.

STEP 2 CONTINUED...

- Transfer pan to oven and cook until **potatoes** are tender, approximately 10 minutes.
- Remove pan from the oven, add the **tarragon** and set aside.

3 FINISH & SERVE

- Place the **chicken** in a heavy bottom pan and then into the oven until fully cooked.*
- Remove from oven and let **chicken** rest for 5 minutes prior to serving alongside **potatoes**.

**Chicken is fully cooked when internal temperature reaches 165° F.*



SHARE YOUR CREATION ON SOCIAL MEDIA!

#IMFEELINGSaucy