

Herbs De Provence Chicken

2 pounds boneless chicken, trimmed of any fat

1/4 cup flour

1/2 tsp. ground Herbes de Provence

3 tbsp. olive oil

3 cloves of garlic, minced

1 cup fresh mushrooms, quartered

2 cups wine

1 tbsp. ground Herbes de Provence

Additional fresh rosemary, basil, parsley

black pepper and salt

Preheat Oven 300F

Mix the flour and teaspoon ground Herbes de Provence. Roll the chicken breasts in the flour mixture. Heat olive oil in a large ovenproof pot, browning it in small enough batches so that the meat lightly browns. Remove meat, and saute the mushrooms and garlic. Add the wine and scrape the brown bits from the bottom of the pot, stir, and cook on high until a sauce forms. Turn down heat to a low simmer, add the chicken back to the pot. Sprinkle with the Herbes de Provence, salt, pepper and additional fresh herbs to taste. Bake at 300F. for 2 1/2 hours, or until the chicken is quite tender.