

Baked Chicken with Mushrooms & Leeks

Serves 2-3 people

Cook Time: 60 Min.



Ingredients:

4-6 pieces of chicken

1 Leek, sliced

4-6 red potatoes, cubed

1/2 large red sweet pepper

3/4 C. white cooking wine

1/4 C. soy sauce

1 Tbs. fresh Thyme

1 tsp. black pepper

1 Oz. dried mushrooms or 4 Oz. fresh. (Oyster, Shiitake, Wine Cap, or Honey mushrooms are excellent choices)

Directions:

Preheat oven to 350°. Combine wine and soy sauce in a large measuring cup. If using dried mushrooms, place them in the cup to rehydrate for about 30 minutes or until stems are soft. Remove rehydrated mushrooms and set aside.

Place chicken skin side up in a 9 x 11 pan. Add potatoes and peppers. Sprinkle pepper over dish. Cover with foil and bake for 30 minutes basting often. Remove from heat and uncover. Add the mushrooms, Thyme, and leeks, and baste well again. Cover again with the foil and continue baking until the chicken tests done with a meat thermometer...about another 20-30 minutes. Remove from the oven and remove foil. Baste again. Serve and enjoy.



CREDIT: Recipe by Angel Miller of 2 Angels Mushroom Farm. 2AngelsMushrooms.com