

Braised Chicken with Sausage & Cherry Tomatoes

- Olive oil
- 4 boneless, skinless chicken thighs
- 2 links andouille sausage, cut into ½-inch thick slices
- ¾ pound cremini mushrooms, sliced
- 2 pints cherry tomatoes, halved
- ½ cup dry white wine
- 3 large cloves garlic, thinly sliced
- ½ cup coarsely chopped flat-leaf parsley
- Salt and freshly ground black pepper

Pat chicken dry with paper towels and season with salt and pepper.

Heat a large skillet or Dutch oven over medium-high heat. Lightly coat bottom of pan with olive oil. Working in batches if necessary, brown chicken and sausage. Set aside in a large bowl.

Add mushrooms to pan and season lightly with salt (if brown bits on bottom of pan look like they will burn, add a few tablespoons of water and stir.) Saute until mushrooms release juices, then start to brown. Add wine and garlic. Bring to a boil, scraping up any brown bits from bottom of pan. Pour mushrooms and wine into bowl with chicken.

Wipe pan with a paper towel and return to medium-high heat. Add a little more olive oil and half of tomatoes. Stir occasionally, just until tomato skins start to blister and brown. Add remaining tomatoes and chicken mixture. Simmer for 5-10 minutes, or until chicken is cooked through. Stir in parsley. Adjust seasoning to taste. Serve immediately with crusty bread.

NOTES:

1. If you prefer chicken breasts to chicken thighs, then use them.
2. I used Andouille Sausage with Cajun seasoning made by [Uli](#) from Pike Place Market in Seattle because I'm lucky to live in the NW. Use what you can find locally. If you can't find something similar, look for a heavily spiced sausage.
3. Substitute chicken broth for wine, if desired.
4. If you have no crusty bread, make rice or roasted potatoes, and call it day. It will be yummy!