

Braised Chicken with Root Vegetables

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Ingredients:

- 3 slices of bacon, chopped
- olive oil for cooking
- 6 chicken legs, drumsticks and thighs separated (a little over 3 pounds)
- salt and pepper to season
- 1 small red onion, chopped
- 1/2 cup of white wine
- 1 (14.5 ounce) can of chicken broth
- 14 radishes (I used French radishes), halved
- 4 carrots, cut into sticks
- 1 parsnip, cut into sticks
- fresh chives, finely chopped for garnish

Preparation:

In a Dutch oven over medium heat, brown bacon until crisp. Using a slotted spoon, transfer bacon to a plate lined with paper towel. Set aside and let it cool.

Add olive oil into the pot and season chicken legs with salt and pepper. Cook chicken until browned, about 10 minutes on one side and about 6-7 minutes on the other side. Transfer to plate.

Spoon off and discard the fat. Return the pot to medium heat and add a bit of olive oil and onion. Cook until onion is soft about 5 minutes. Pour wine into the pot and scrape up any brown bits. Let it reduce and then add chicken broth. Stir in radishes, carrots and parsnip. Then return chicken to the pot. Place them gently on top of the vegetables, cover and simmer for about 20 minutes. At this point you can plate chicken, garnish with bacon and fresh chives.