



CHICKEN FRICASSEE

INGREDIENTS

- ½ cup plus 1 tablespoon all-purpose flour, divided
- 1 tablespoon plus 1 teaspoon Cajun seasoning, divided
- 6 bone-in skin-on chicken thighs
- ½ cup vegetable oil, divided
- 1 small jalapeño, seeded and minced
- 1 cup diced yellow onion
- 1 cup diced green bell pepper
- ½ cup diced celery
- 1 tablespoon minced garlic
- 3 cups chicken stock
- ½ cup sour cream
- 2 tablespoons chopped fresh parsley
- 1½ teaspoons kosher salt
- 1 teaspoon hot sauce
- ½ teaspoon ground black pepper
- ⅓ cup chopped green onion
- Hot cooked egg noodles, to serve
- Garnish: chopped fresh parsley

SERVES 6

DIRECTIONS

In a small bowl, stir together 1 tablespoon flour and 1 teaspoon Cajun seasoning. Sprinkle on both sides of the chicken. In a 12-inch cast-iron skillet, heat ¼ cup oil over medium-high heat. Add chicken, skin side down. Cook until skin begins to brown, about 5 minutes. Turn chicken; cook for 5 minutes, adjusting heat as necessary to prevent burning. Remove from skillet; let drain on paper towels. Reduce heat to medium; add remaining ¼ cup oil to skillet. Whisk in remaining ½ cup flour. Cook, whisking constantly, until light brown and mixture has a nutty toasted aroma, 10 to 15 minutes. Add jalapeño, yellow onion, bell pepper, and celery; cook for 5 minutes. Stir in garlic and remaining 1 tablespoon Cajun seasoning, and cook for 1 minute. Add stock in a slow, steady stream, stirring constantly; bring to a boil. Return chicken to skillet; return to a boil. Reduce heat; cover and simmer for 45 minutes. Remove from heat. Stir in sour cream, parsley, salt, hot sauce, and black pepper. Top with green onion. Serve with egg noodles. Garnish with parsley, if desired.