

RECIPE

Chicken Mushroom Tartine



Makes **2-4 servings**

Ingredients

- 4 thick slices of rustic French bread, toasted
- 2 tbsp olive oil
- 2 small or 1 large shallot, thinly sliced
- 1 clove garlic, minced
- 8 oz button mushrooms, sliced
- 1 tsp fresh thyme, chopped
- ¼ cup white wine
- 1 tbsp flour
- 1 tbsp Dijon mustard
- 1 cup heavy cream
- 6-12 oz cooked chicken, cubed
- salt and pepper to taste
- chopped Italian parsley, for garnish

Preparation

1. Heat oil over medium heat in a large sauté pan. Cook shallots until translucent. Add garlic and cook for one minute, until fragrant.
2. Add mushrooms, thyme, and some salt. Cook until mushrooms are very soft and darkened, for about 5 minutes.
3. Add wine, and cook down until it is evaporated.
4. Sprinkle with flour, stir, and cook for a minute.
5. Add mustard, and stir in completely. The flour and mustard will stick to the bottom of the pan, this is okay.
6. Add the heavy cream, and scrape up all of the brown bits on the bottom of the pan. Cook until the cream is thickened and warmed.
7. Add the chicken and heat until warmed through. Add salt and pepper to taste.
8. Arrange on the bread slices, and top with parsley.

Notes

1. I like to use the King Arthur Baking recipe for French-Style Country Bread: <https://www.kingarthurbaking.com/recipes/french-style-country-bread-recipe>
2. Goes well with a simple side salad with a vinaigrette.
3. This is fine without the garlic, thyme, or white wine; you can skip them if you don't have them. You can also be flexible about the proportion of chicken and mushrooms.