



cara price

CHICKEN PANCETTA & MAPLE DIJON SAUCE

INGREDIENTS

- 2 pounds boneless, skinless chicken thighs
- 1/3 cup olive oil
- 1 cup uncured diced pancetta
- 2 shallots, peeled & finely sliced
- 2 tablespoons fresh rosemary, chopped
- 1/2 cup chicken broth
- 1/2 cup full fat coconut milk
- 1 tablespoon maple syrup
- 1 tablespoon dijon mustard
- 1/4 cup tapioca flour
- 2 tablespoons herbs de provence
- 1 teaspoon salt | 1 teaspoon pepper

DIRECTIONS

in a medium size bowl, combine the tapioca flour, herbs de provence, salt & pepper. dredge the chicken in the flour mixture & set aside.

in a large saute pan, heat the olive oil over medium high heat. once the oil is heated, brown the chicken ~ about 3-4 minutes per side, working in batches if necessary. remove chicken to a plate to keep warm. in the same pan, sauté the shallots for about 5 minutes, then add in the pancetta until it is nicely browned. pour in the chicken broth, coconut milk, maple syrup & dijon mustard, stirring well to combine.

add the chicken back into the pan, cover & turn heat to low for an additional 15 minutes.

serve hot.