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# Recipes

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## Braised Chicken with Gala Apples and Tarragon

This easy, stove-top entrée pairs sweet-tart Gala apples with chicken and fresh tarragon, which adds an aromatic herbal complement. Simple steamed rice or mashed potatoes would be an ideal accompaniment.

1 chicken (4 to 5 lb), cut into 8 pieces, skin on  
Salt and freshly ground black pepper  
1/2 cup all-purpose flour  
2 Gala apples  
3 Tbsp olive oil  
1 large onion, finely chopped  
2 Tbsp minced fresh tarragon  
3/4 cup chicken broth  
1/2 cup dry white wine

Season the chicken pieces with salt and pepper. Put the flour on a plate and use it to coat the chicken pieces, patting to remove excess. Quarter and core the Gala apples and cut them into 1-inch wedges.

Heat the oil in a large, deep skillet over medium heat. Brown the chicken pieces on all sides, 5 to 7 minutes total; cook chicken in two batches if needed so pan is not crowded. Set the chicken aside on a plate. Increase the heat to medium-high, add the apple wedges to the skillet and lightly brown them, 3 to 5 minutes. Scoop the apples into a bowl. Add the onion to the skillet and sauté until beginning to soften, stirring occasionally, 2 to 3 minutes. Stir in the tarragon, then add the broth and wine with a good pinch each of salt and pepper. Bring the liquids just to a boil, then reduce the heat to low.

Return the chicken pieces to the skillet, cover the pan and simmer gently for 15 minutes. Scatter the apple wedges over the chicken, cover the pan and continue simmering until the chicken is cooked through and tender, about 20 minutes longer, turning the chicken pieces once or twice.

Transfer the chicken to a plate and cover with foil to keep warm. Bring the cooking liquids to a boil and reduce slightly to thicken, 3 to 5 minutes. Arrange the chicken pieces and apple wedges on individual plates, spoon the sauce over and serve.

Makes 4 serving