

Poulet Provençal

3 lbs. boneless, skinless chicken breasts (or bone-in pieces)
3-4 slices thick sliced bacon, or pancetta, diced
Olive oil
Salt & pepper
All-purpose flour
1 onion, coarsely chopped
1/2 C white wine
1/2 C chicken broth (preferably homemade, or excellent quality)
Juice of 1/2 lemon, plus the other half sliced.
2 cloves of garlic
1 t dried thyme
1 t dried tarragon
2 small zucchini, sliced 1/4" thick
2 bay leaves
3/4 C black olives, Nicoise, or other (but not Kalamata olives-too salty)
1/2 t dried parsley

In a large saucepan, add 1/2 T olive oil and bacon. Saute until slightly crispy and it renders a good amount of its fat. Remove to a plate.

Salt and pepper the chicken, and sprinkle with flour. Place them in same pan and cook and turn until all sides are golden brown. Remove to a warm plate.

Turn heat to low and add onions to pan, adding a bit more oil if needed. Saute until they are translucent, but not browned. Add wine to pan and deglaze pan. Add garlic, thyme and tarragon and saute 1 minute. Add zucchini, saute one minute. Add broth, lemon juice and bay leaves.

Return chicken to pan, cover and cook over medium-low heat until cooked through--approx. 20 minutes, depending on how thoroughly you browned it earlier. During the last few minutes, add the bacon and the olives into the pan and remove the bay leaves. Add in the lemon slices. Taste and season as needed with salt and pepper. Just before serving, sprinkle parsley over all.

(be sure to warn everyone that the olives may have pits!)

Captain's Note:

Place this on the table in the pan, if possible. It's rustic and looks absolutely gorgeous. Serve with crusty bread!