

Faux Chicken Cassoulet

Ingredients

- 3 tablespoons flour
- 2 teaspoons ground paprika
- 1 pinch ground chipotle pepper
- 8 to 10 chicken thighs, skins removed
- 1 pound mushrooms, quartered
- 1 can (15 ounces) cannellini or Great Northern beans, rinsed well and drained
- 3 cloves garlic, minced
- 1 teaspoon dried oregano
- Pepper
- 1 can (28 ounces) diced tomatoes (undrained)
- 1 can (14½ ounces) reduced-salt chicken broth
- 1 tablespoon butter

Directions

1. Preheat oven to 400 degrees.
2. Combine flour, paprika and chipotle pepper in shallow bowl. Dredge chicken thighs in flour mixture and arrange in 15-by-10-by-2-inch baking dish or pan. Bake in preheated oven 5 minutes to toast flour.
3. Spread mushrooms, beans, garlic and oregano over chicken; season with pepper to taste. Top with diced tomatoes, their juice and the chicken broth. Bake, uncovered, 1 hour, or until chicken is done.
4. Divide chicken among four large bowls. Add butter to sauce, stirring until melted.