

RED BICYCLETTE

Easy Cassoulet

(cah-sue-lay)

4 Chicken legs
1 T Cooking oil
Salt and pepper
4 Slices bacon, cut into small dice
1/2 Onion, cut into small dice
1 Small carrot, peeled and cut into small dice
1 Celery stalk, cut into small dice
1 T Minced garlic
2 Large pinches Herbes de Provence
1 c Chicken stock or broth
2 15 oz. cans white beans, drained
1/2 lb. Smoked sausage (like kielbasa) cut into 1/2" rounds
1 c Diced canned tomatoes
2 c Stale bread crumbs

Directions

Preheat oven to 350 degrees. Season chicken legs on both sides with salt and pepper. Heat 1 tablespoon cooking oil in a large pan over medium-high heat. Sear chicken on both sides until golden brown, 3 to 5 minutes per side. Set aside. In a large pot cook the bacon over medium high heat until browned. Pour off half of the bacon fat, and then add onions, carrots, celery, and garlic to the bacon, plus a few pinches of salt and pepper. When the onion becomes translucent, stir the Herbes de Provence into the pot. Mix in chicken stock and beans and bring to a simmer. Then stir in the sausage and tomatoes. Add salt and pepper if necessary. Pour beans into a baking dish just large enough to hold the chicken legs in a single layer. Push the chicken into the bean mixture, skin side up. Cover with foil and bake for 40 minutes. Remove foil, sprinkle bread crumbs on top, and return to the oven until the bread crumbs turn golden, about 15-20 minutes.

Serves 4

Delicious, when paired with Red Bicycleette® Merlot