

## Seasonal Eating



## Braised Chicken with Root Vegetables

2 tablespoons olive oil, divided  
2 boneless, skinless chicken breasts  
Salt and pepper  
2 tablespoons savory herb with garlic soup mix, divided  
12 baby carrots, cut in half crosswise  
4 ounces mushrooms, cleaned and quartered  
8 (1 1/2") diameter potatoes, quartered  
1/2 small onion, chopped  
1 cup chicken broth  
1 tablespoon butter

In a Dutch oven, heat 1 tablespoon of the olive oil. Slice the chicken breasts horizontally into two thinner pieces. Sprinkle both sides of the chicken pieces with salt, pepper and 1 tablespoon of the soup mix. Place in Dutch oven and brown in oil, turning once. Remove chicken to a platter. Add remaining tablespoon of oil to the pan and then add the vegetables and sprinkle with 1/2 teaspoon salt, pepper and remaining tablespoon of soup mix. Stir to coat. Add the chicken broth and scrape up any browned bits on the bottom. Bring to a boil and then lay the chicken on top of the vegetables. Cover and place in a 350 degree oven. Bake for 1 hour or until vegetables are tender and chicken is cooked through. Remove chicken and stir butter into the vegetables. Adjust the seasoning with salt, if needed and spoon over the chicken.