

Chicken Marengo

Olive-oil-fried chicken with mushrooms and crisp bread, finished simply with parsley and scallion, based on the early Parisian preparation that gave Marengo chicken its name.

4 servings



Ingredients

- 1 whole chicken, cut into 8 pieces
- $\frac{3}{4}$ –1l olive oil
- 250g small button mushrooms, cleaned and dried
- 150g firm white bread, cut into 2 cm cubes
- 3 scallions, finely chopped
- 15g parsley, finely chopped
- 1 $\frac{1}{2}$ tsp salt, to taste
- $\frac{1}{2}$ tsp ground black pepper

Instructions

1. Pat the chicken pieces thoroughly dry. Season lightly with salt and pepper.
2. Heat the olive oil in a deep, heavy pan to about 165°C / 330°F.
3. Carefully add the thighs and drumsticks and fry for 5 minutes.
4. Add the breast pieces and wings. Continue frying, turning occasionally, until the chicken is mostly cooked and beginning to brown, about 8–10 minutes more.
5. Add the mushrooms carefully and fry with the chicken for another 4–5 minutes.
6. Add the bread during the final 2–3 minutes, cooking until the croutons are crisp and golden and the chicken reaches at least 74°C / 165°F internally.
7. Remove the chicken, mushrooms, and croutons and drain well. Reserve about 60 ml of the frying oil.
8. Return the chicken, mushrooms, and croutons to the pan with the reserved oil. Add the scallions and parsley.
9. Toss once or twice over gentle heat, adjust the seasoning, and serve immediately.