## **Chicken Tarragon**

Lousene Rousseau Brunner Casserole Treasury (1964)

## Servings: 6

2 (2-1/2 pound ea) broiler-fryers, cut up
1/2 cup flour
1 tablespoon salt
1/2 teaspoon pepper
1/2 cup butter or margarine
1 medium onion, minced
1 tablespoon fresh tarragon, chopped
1 cup white wine

Preheat the oven to 350 degrees.

In a paper bag, dredge the chicken by shaking in a mixture of flour, salt and pepper.

In a heavy skillet, heat the butter. Cook the onion for 3 to 4 minutes until it is soft but not brown. Skim out the onion and place in a large casserole.

In the same skillet, brown the chicken well. Arrange the chicken in the casserole.

Sprinkle the tarragon evenly on the chicken. Pour in the wine. Cover.

Bake for 45 minutes or until the chicken is tender.

(If you prefer a thickened sauce, drain the liquid from the casserole into a small saucepan. Thicken it to your taste with a flour and water paste. Season to taste. Stir in a little sour cream, if prefered. Pour the liquid back over the chicken.)

Per Serving (excluding unknown items): 208 Calories; 15g Fat (75.2% calories from fat); 2g Protein; 10g Carbohydrate; 1g Dietary Fiber; 41mg Cholesterol; 1225mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Vegetable; 3 Fat.

Chicken

Calories (kcal): % Calories from Fat: % Calories from Carbohydrates: % Calories from Protein: Total Fat (g): Saturated Fat (g): Monounsaturated Fat (g): Polyunsaturated Fat (g): Cholesterol (mg):	208 75.2% 21.6% 3.3% 15g 10g 4g 1g 41mg	Vitamin B6 (mg): Vitamin B12 (mcg): Thiamin B1 (mg): Riboflavin B2 (mg): Folacin (mcg): Niacin (mg): Caffeine (mg): Alcohol (kcal):	trace trace .1mg .1mg 7mcg 1mg 0mg 27
Carbohydrate (g): Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg): Iron (mg): Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	10g 1g 2g 1225mg 81mg 22mg 1mg trace 1mg 581IU	Food Exchanges Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates:	1/2 0 1/2 0 0 3

## **Nutrition Facts**

Servings per Recipe: 6

Amount Per Serving			
Calories 208	Calories from Fat: 156		
	% Daily Values*		
Total Fat 15g	24%		
Saturated Fat 10g	48%		
Cholesterol 41mg	14%		
Sodium 1225mg	51%		
Total Carbohydrates 10g	3%		
Dietary Fiber 1g	3%		
Protein 2g			
Vitamin A	12%		
Vitamin C	2%		
Calcium	2%		
Iron	4%_		

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.