



# WENTE

VINEYARDS

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## CHICKEN THIGHS WITH SHALLOTS AND CREAMY SPINACH

BY Heather Barnes | @mrs.barnes

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### Ingredients

- 6 boneless chicken thighs
- 2 tbsp olive oil
- 3 shallots, diced
- 1 garlic clove
- 1/2 cup mushrooms
- juice of half a lemon
- 1/2 cup chicken broth
- 6 cups fresh spinach, chopped roughly
- 1/2 cup Greek yogurt
- pinch of salt and pepper

### Method

- 1 Season the chicken with salt and pepper.
- 2 Pour olive oil into a nonstick pan over medium heat and cook the chicken for about 8 minutes on each side or until the thermometer reaches 165 degrees. Remove chicken from pan.
- 3 In the same pan, add more olive oil, thinly sliced shallots, and chopped garlic, sautéing for about 3 minutes.
- 4 Add chicken broth, spinach, and mushrooms, cook until spinach is wilted.
- 5 Stir in the lemon juice and Greek yogurt.
- 6 Taste—add salt and pepper if needed.
- 7 Add the chicken back to the pan and serve with Wente Vineyards Riva Ranch Pinot Noir.

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### WINE PAIRING

Enjoy with [Wente Vineyards Riva Ranch Pinot Noir](#)

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