



## WENDY'S CHICKEN

- 1 Fryer Chicken, cut into pieces
- 1 Teaspoon Salt
- 1/2 Teaspoon Pepper
- 2 Tablespoons Olive Oil
- 1 Tablespoons Tarragon
- 2 Teaspoons Paprika
- 2 Tablespoons Minced Onion
- 1 Cup Dry White Wine

## DIRECTIONS

1. Rinse chicken and pat dry.
2. Sprinkle with salt and pepper.
3. In Dutch oven, heat oil over moderate heat.
4. Add as many pieces of chicken as you can without crowding and brown on all sides.
5. Remove from pot and repeat with remaining chicken.
6. Heat oven to 375 degrees.
7. Sprinkle half the tarragon, paprika and onions in bottom of pot; arrange chicken in pot and sprinkle with remaining tarragon, paprika and onions.
8. Cover and bake 20 to 25 minutes, until chicken is tender.
9. Transfer chicken to serving platter, cover and keep warm.
10. Add wine to pot and stir, scraping bottom.
11. Bring to a boil over high heat and boil for 5 minutes, sauce will thicken.
12. Pour sauce into gravy boat and serve with chicken.