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Caraway Chicken and Vegetable Stew

Prep Time: 45 mins

Cook Time: 50 mins

Total Time: 1 h 35 mins

Ingredients

- 3 pounds chicken, thighs
- 3 3/4 cup(s) water
- 2 teaspoon bouillon, chicken
- 1 teaspoon salt
- 1 teaspoon caraway seeds, crushed
- 1/4 teaspoon pepper, black ground
- 8 ounce(s) beans, green, trimmed and cut into 2-inch-long pieces
- 2 medium carrot(s), cut into 3/4-inch chunks
- 2 stalk(s) celery, bias-cut into 1/2-inch-thick slices
- 2 cup(s) mushrooms, shiitake, crimini, oyster, and/or button mushrooms, sliced
- 1 cup(s) onion(s), pearl, peeled
- 1/4 cup(s) flour, all-purpose
- 1/4 cup(s) water, cold

Preparation

1. In a 4-quart Dutch oven, combine chicken, the 3 3/4 cups water, the bouillon granules, salt, caraway seeds, and pepper. Bring to boiling; reduce heat. Cover and simmer for 40 minutes. Stir in green beans, carrots, celery, mushrooms, and pearl onions. Return to boiling; reduce heat. Cover and simmer about 10 minutes or until chicken is tender.
2. Remove chicken pieces from the stew; set aside to cool slightly. When cool enough to handle, remove meat from bones; discard bones. Cut up the meat; add to vegetable mixture in Dutch oven. In a small bowl, combine the 1/4 cup cold water and the flour; whisk until smooth. Add to stew. Cook and stir until thickened and bubbly. Cook and stir for 1 minute more.