

# Beer Braised Chicken

Yield: 5 min  
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/celeriac-indian-recipe>

## Ingredients:

- 8 chicken thighs skinless or skin-on, about 3 1/2 pounds total
- salt and ground black pepper to taste
- 2 tablespoons canola oil
- 7 tablespoons unsalted butter at room temperature
- 2 yellow onion medium, chopped
- 4 medium carrot peeled and cut into 1-inch chunks
- 6 red potato medium, peeled if desired, cut into 1-inch chunks
- 14 ounces celery root peeled, trimmed, halved, and cut into 1-inch chunks, or substitute potatoes
- 24 ounces porter 2 bottles, or brown ale
- 2 cups homemade chicken stock or low-sodium canned chicken broth
- 2 tablespoons light brown sugar packed
- 2 tablespoons Dijon mustard
- 2 teaspoons tomato paste store-bought or homemade
- 1 teaspoon dried thyme
- 1/4 cup all-purpose flour
- chopped parsley for garnish, optional

## Nutrition:

1. Calories: 1280 calories
2. Carbohydrate: 65 grams
3. Cholesterol: 355 milligrams
4. Fat: 79 grams
5. Fiber: 9 grams
6. Protein: 74 grams
7. SaturatedFat: 25 grams
8. Sodium: 570 milligrams
9. Sugar: 16 grams

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