

Dijon Chicken With Tomatoes and Scallions

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Total Time 40 minutes

Prep Time 10 minutes

Cook Time 30 minutes

Rating ★★★★★ (220)

A one-pot dish that guards all the delicious flavors it creates as it cooks — the crispy browned bits of seared chicken, simmering soft scallions and burst tomatoes — and transforms them into a sauce with the addition of white wine and mustard. The tomatoes pop and deflate as they soften, adding their juices to the liquid, which helps gently braise the chicken. Tip in pickled jalapeños and a bit of brine to add punch. Serve this with crusty bread or spoon it onto rice or polenta. A [green salad](#) or [steamed broccoli](#) complete the meal.

INGREDIENTS

Yield: 4 servings

- 2 tablespoons olive oil
- 1½ pounds boneless, skinless chicken thighs, patted dry
- Salt and fresh black pepper
- 4 scallions, light green and white parts thinly sliced
- 3 garlic cloves, grated or minced
- 1 tablespoon dried oregano
- 1 tablespoon Dijon mustard

PREPARATION

Step 1

Heat the oil in a wide pot or deep 12-inch skillet over medium-high until it shimmers. Add the chicken in an even layer and season the top with salt and pepper. Cook, undisturbed, until the chicken is browned and easily releases from the pan, 7 to 9 minutes.

Step 2

Flip the chicken and add the scallions to the empty spaces in the pot. Season lightly with salt. Let cook until the scallions soften, about 2 minutes. Add the garlic, oregano, mustard and white

½ cup white wine
2 pints cherry or grape tomatoes
¼ packed cup cilantro, parsley or
basil leaves and tender stems,
gently torn or chopped

wine, turning the chicken pieces over and back again to stir everything together, about 1 minute.

Step 3

Add the tomatoes and season with salt. Cook, stirring occasionally and gently pressing the tomatoes with the back of a wooden spoon, until the tomatoes burst and the chicken is cooked through, 10 to 12 minutes more. Add a few tablespoons of water if it looks dry at any point.

Step 4

Sprinkle with the cilantro and serve.

Private Notes

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