

Rodney Brown, Chief Engineer, shares his Chicken Marengo



CHATTING WITH RODNEY

What do you do at Corporate Realty?

I have a very unique job. I make sure everything works right. I've been at Corporate Realty for 37 years, moving from security to engineering. I've been an engineer for over 15 years.

What is most rewarding about your work?

The most rewarding part of my job is the satisfaction of our tenants. I've always had a great relationship with our tenants. If people are pleased with my job, I know I'm doing it right. I make sure everything is working right, which makes me happy. If you go to work every day and people are happy to see you, you're doing something right.

Does your recipe pair well with any particular drink or side dish?

My chicken Marengo recipe pairs well with salad, green beans, peas, or corn.



*"I work for a wonderful company.
They know I'm always happy to help."*



CORPORATE REALTY

201 St. Charles Avenue, Suite 4411, New Orleans LA 70170

Home-cooked Talent



Chicken Marengo Serves 8

INGREDIENTS

- 2 fryer chickens, about 3 lbs. each, cut into serving pieces
salt and pepper to taste
- ¼ c. olive oil
- 1 medium yellow onion, thinly sliced
- 1 lb. fresh button mushrooms, sliced
- ½ c. dry white wine
- 1 c. chicken broth
- 1 can (16 oz) stewed tomatoes
- 1 tbsp. fresh parsley, chopped
- 1 bay leaf
- ½ tsp. dried thyme leaves
- 2 tbsp. all-purpose flour
- ¼ c. pimiento stuffed green olives

STEP 1

Preheat oven to 350°F. Season each chicken with salt and pepper. In a large skillet, heat oil over medium to high heat. Add chicken pieces and brown evenly.

STEP 2

Transfer the browned chicken to a 9 x 13-inch baking dish. Reduce heat to medium. Add onion and mushrooms to the skillet and cook, stirring until tender, for about two minutes. Add the wine, broth, tomatoes, parsley, bay leaf, thyme, and flour. Stir to mix well. Cook for another five minutes, stirring occasionally. Add the olives and stir to combine. Remove the bay leaf. Pour the mixture over the chicken, cover and bake until the chicken is tender, about 45 minutes.

